

Champagne Hubert Paulet Tradition Brut 1er Cru N/V

**Region:**

France – Champagne –
Montagne de Reims

Blend:

49% Pinot Meunier, 27% Pinot
Noir, 24% Chardonnay

Farming Practices:

Sustainable

SKU 533711

\$60.99*

6 x 750ml

SKU 022325

\$121.99*

6 x 1500ml

***BCLDB Hospitality Prices
(Exclude Taxes)**

****Prices subject to change
without notice**

A charming bouquet of golden apples, lemons and spring flowers with a vibrant mineralogy. The palate is juicy with citrus, apples, and pears and a fleshy touch of floral honey that expands on the palate and then finishes with a bright acidity. Half of the blend goes through malolactic fermentation, as Olivier believes malolactic fermentation adds length while lactic acid brings breadth to the wine. A mouth-pleasing champagne as an aperitif or one that pairs delightfully with shellfish.

Champagne Hubert Paulet was founded towards the end of the 19th century. Covering 20 acres of vineyards around the village of Rilly-la-Montagne. Focusing on organic growing to preserve the unique chalk terroir. Run by Olivier Paulet, the 4th generation of vignerons, their wines focus on the chalky terroir through natural viticultural practices. All fruits are harvested by hand and are fermented in tile and stainless steel vats. The average age of the vines is 22-years-old, keeping yields low with only producing 2000 cases per harvest. Champagne Hubert Paulet produces some of the most stunning wines due to their commitment to expressing such a unique terroir

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