



True Terroir Ltd.

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SIGNATURE BRUT - BLANC DE NOIR - MAISON HUGUENOT TASSIN

The Cuvée Signature Brut is an excellent representation of this winegrower's meticulous and passionate work.

Territory:

The vineyards span 6 hectares and are situated in the Côte des Bar region, featuring clay and limestone soils.

Winemaking:

Cuvée Signature Brut NV is a Blanc de Noir, made from 100% Pinot Noir sourced from 15 different vintages. It is produced using organic methods with malolactic fermentation. The wine undergoes vinification in both tanks and barrels and is aged 24 to 36 months on the lees. The brut dosage is 10 g/l.

Tasting Notes:

The wine has a light gold colour and a fluid, bright appearance with fine, persistent bubbles. Its effervescence is creamy and smooth. It offers soft and crisp fruit on the palate, complemented by fresh and elegant acidity. The minerality from the clay-limestone soil adds fruity resonance and length, leading to a long, rounded, and fruity finish.

Style	Complex White
Producer	Maison Huguenot Tassin
Category	Sparkling
Country	France



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Region	Champagne, Côte des Bar
Grape Variety	Pinot Nero / Pinot Noir
Vintage	No Vintage
Barrel	36 Months, 48 Months
Alcohol Content	12%
Organic & Biodynamic	Sustainable Quality, Yes
Bottle Format	750 ml, 1500 ml – Magnum
Food & Wine Matching	Aperitif, Crudites, Mushrooms, Risotto, Seafood, Veal, Vegetable Dishes, Oysters, Raw Seafood