

CHAMPAGNE PAUL HAZARD



L'UNIVERS
BRUT

The beginning of the road, the point of origin. The starting point of the adventure where everything seems possible. The constant evolution of the universe perfectly sums up the philosophy of our estate that goes with the flow of its environment. This cuvée is the introduction of the range and symbolises a state of mind of successful conclusion.

BLENDING

- ✕ 35,5 % Meunier
- ✕ 33 % Chardonnay
- ✕ 32,5 % Pinot Noir

Reserve wines: 66 %

Dosage: 8 g/L

TASTING

The nose: let yourselves be guided by the maturity of this harmonious and elegant wine. You will discover notes of yellow fruits and white fruits, almond and brioche.

The palate: the mouthfeel is both crunchy and fresh and invites to imagine the continuation of the road. Fruity with a delicate finish, this Champagne reveals all its universality and the characteristics of the Vallée de la Marne.

WINE AND FOOD PAIRING

Enjoy the harmony of this cuvée with :

- ✕ Parmesan and Comté tuiles
- ✕ Salmon on crispy toasts
- ✕ Mirabelle plum crumble

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FURTIV'
Rosé

Keep ourselves under the radar, off the beaten track. To an unknown destination, let's move with catlike stealth. The Champagne Paul Hazard thinks that a hidden life is the secret of a happy life. This Rosé hides a beautiful greediness behind a clear and classy veil, a tad wild.

BLENDING

- ✕ 79 % Meunier
- ✕ 21 % Chardonnay

Reserve wines: 26 %

Red wine: 17 %

Dosage: 9 g/L

TASTING

The nose: expressive, racy, the nose subtly moves on to red fruits, such as cherry, blackberry, strawberry and also apple. It is refined and delicate.

The palate: the wine is crunchy and reveals a greedy lightness. The finish is also delicate and its freshness long-lasting. An experience full of delicacy.

WINE AND FOOD PAIRING

By playing on the greediness and elegance, at the aperitif :

- ✕ Taramasalata canapés
- ✕ Salmon gravlax or smoked salmon
- ✕ Trout rillettes

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**UNDER
CONTROL**
Chardonnay

To move away from the main road is often a good idea. A little tight at first sight, this sharp bend offers an interesting subterfuge, by following the path of Chardonnay, which is not the most usual. Let's linger over a moment with this nice curiosity that contrasts sharply by its freshness and brightness. The lighthouse in the middle of the night.

BLENDING

✕ 100 % Chardonnay

Harvest: 2018

Dosage: 9 g/L

TASTING

The nose: the first nose is dominated by the subtlety and freshness of the Chardonnay. It reveals notes of zest of lime and well ripe white fruits.

The palate: the Chardonnay also dominates the wine in the mouth. It leads us to an elegant style, both creamy and sculpted. The tension is present and balanced by a good delicacy.

WINE AND FOOD PAIRING

A refined Champagne for refined aperitifs :

- ✕ Saffron gougères
- ✕ Toasts of raw fish marinated in lime
- ✕ Scallops Carpaccio

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MILLÉSIME

A one-year journey. Crossed throughout the four seasons. A time period that offers many opportunities. In this vintage cuvée, you will find a unique succession of 12 months, protected during a long time for your greatest moments.

BLENDING

- ✂ 62 % Meunier
- ✂ 32 % Chardonnay
- ✂ 8 % Pinot Noir

Vintage: 2018

Dosage: 8 g/L

TASTING

The nose: its precision will seduce you first. A vintage cuvée delicately fruity and greedy with notes of white and yellow fruits, with a small touch of fresh red fruits.

The palate: the wine is balanced in the palate, straightforward and enhanced by a delicate acidity. The mouthfeel lasts and will guide you to a warm and long-lasting finish. Orchard fruits and citrus fruits underline the whole.

WINE AND FOOD PAIRING

Keep this cuvée for refined aperitifs :

- ✂ Cheese gougères
- ✂ Snacked scallops with truffLe