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Haute Cabrière Chardonnay Pinot Noir 2006

Chardonnay and Pinot Noir distinguish the style of the famous Champagne Houses. Chardonnay contributes elegance, Pinot Noir intensity and richness.

This unique blend, which remains CabriÃ¨reâ€™s success, is the art of blending these two noble cultivars, vintage to vintage.

The healthy fruit is depicted clearly in the vital intensity of this wine with a slightly leading acidity, which performs in balance with the remaining impact of the vintageâ€™s components.

The rich elegance complements seafood, shellfish, crayfish with surprising confidence as well as steak tartar, veal and duck.



variety : Chardonnay | 55% Chardonnay, 45% Pinot Noir
winery : Haute Cabrière
winemaker : Achim von Arnim
wine of origin : Coastal
analysis : **alc :** 12.5 % vol **rs :** 6.3 g/l **ta :** 6.5 g/l
type : White
pack : Bottle **closure :** Cork

about the harvest: Produced for the first time during the earliest harvest ever recorded, starting on 3 January 1994.

in the cellar : As a portion of the grapes had reached sugar levels too high for our methode classique base wine, cellarmaster Achim von Arnim decided to produce a still wine from the blend of 55% Chardonnay and 45% Pinot Noir, resulting in an elegant, well balanced wine. This type of wine is known and enjoyed in the Champagne region as 'Champagne tranquille', the quiet Champagne.