



## 4 generations A family passion...

In Hautvillers, in the heart of the Marne Valley where Dom Perignon lived, my sister Valerie and I tend more than **12 hectares** of the 3 Champagne grapes varieties (Pinot Noir, Meunier and Chardonnay).

Our production is located on these hillsides with a **1<sup>er</sup> cru** classification and **UNESCO listed**. Our 52 plots spread in 3 types of soils (chalky, sandy and clay-limestone) allow us to produce a wide range of champagnes styles.

Our grandfather, Gaston, started our vineyard in **1935** and passed on his passion to his sons. Today our business has **3 generations working together**. Our Father, mother and Uncle use their tremendous experience to help us – just as we do with Valerie's son Gauthier, who joined the family firm in 2017.

The last few years have brought great changes : expansion of the cellar and winery as well as a state-of-the-art winepress that gently crushes the grapes to get high-quality wine. 5 years ago, we opened the new tasting room with a **breathe-taking panoramic view across our vineyards**. It is a spectacular setting to welcome our wonderful visitors from across the globe.

Our next goal is to get Environmental Certification. We work on the land and, therefore, have great respect for it and the environment and want to protect nature's beauty for future generations.

We hope to welcome you back again soon.

Vincent TRIBAUT



**Opening hours:** 7 days a week from 9 am to 12 am and from 2 pm to 6 pm, bank holidays included.  
English spoken

**Closed on:** Sunday in January-February, on December 25th and January 1st.

**Reservation required for groups** (more than 8 people).

We organize free deliveries in some cities.  
Do not hesitate to consult our website

**Feel free to visit the website:**  
[www.champagne-tribaut-hautvillers.com](http://www.champagne-tribaut-hautvillers.com)

CHAMPAGNE

*G. Tribaut*

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CHAMPAGNE

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HAUTVILLERS

BERCEAU DU CHAMPAGNE

PREMIER CRU



### DEMI-SEC

40% CHARDONNAY  
30% MEUNIER  
30% PINOT NOIR

Round and balanced.  
A champagne with many aromas, with an attack of yellow fruits, followed by notes of dried fruits, caramelized (apricot) to finish on notes of barley sugar and plums.



### CUVÉE DE RÉSERVE

40% CHARDONNAY  
30% PINOT NOIR  
30% MEUNIER

Perfect in every way. There is immense freshness in its maturity. A perfectly balanced champagne that goes between notes of dried fruit (plum) and candied fruit (raspberries). It ends with notes of gingerbread with a refreshing touch of passion fruit.



### BLANC DE NOIRS 1<sup>ER</sup> CRU

100% PINOT NOIR

A great crowd-pleaser.  
A more robust champagne with a pleasant underlying freshness. A perfect combination of candied fruit and fresh fruit aromas, ending on a perfectly rich note.



### ROSÉ DE RÉSERVE

80% CHARDONNAY  
20% PINOT NOIR

Distinguished & Lively. Plenty of fresh fruit, especially blackcurrant and pear with a finish dominated by gingerbread.



### BLANC DE BLANCS

100% CHARDONNAY

Very elegant and lively.  
A light champagne with fruit aromas and hints of lemon. Apple and peach bring freshness and elegance. A clean and dry finish.



### GRANDE CUVÉE SPÉCIALE 1<sup>ER</sup> CRU

70% CHARDONNAY  
30% PINOT NOIR

Elegance personified.  
Perfectly balanced and a perfect example of understated richness. A subtle palate of plums and citrus harmonise to an elongated finish of beautiful freshness.



### MILLÉSIME 2017 1<sup>ER</sup> CRU

COMING SOON  
Millésime 2018 1<sup>er</sup> cru

75% CHARDONNAY  
25% PINOT NOIR

Quality and character.  
A vintage personified with the perfect balance of maturity and freshness, combining sweetness (yellow fruit & hazelnut) and vitality (citrus).  
A final bouquet of very fresh liquorice.



### MILLÉSIME BLANC DE BLANCS 2010 1<sup>ER</sup> CRU

COMING SOON  
Blanc de blancs 2012 1<sup>er</sup> cru

100% CHARDONNAY

The essence of elegance & character.  
A fruity vintage reflected in peach and candied orange on the nose. Accompanying this divine aroma are the hints of fresh zest from citrus fruit, giving flavour and character.



### RATAFIA

A CHAMPENOISE APERITIF MADE WITH 80% RAISIN JUICE (PINOT NOIR) AND 20% MARC DE CHAMPAGNE (A BRANDY MADE FROM THE GRAPE SEEDS AND SKINS)

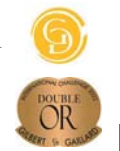
A aperitif with strawberry and blackcurrant aromas, served in a rich ruby colour.



★ ★  
Guide Hachette des vins 2023  
Selected by Gault & Millau 2019, 2020  
★  
Guide Hachette des Vins 2020  
Gold medal Mondial du Rosé 2019  
Gold medal Gilbert et Gaillard 2021



★  
Guide Hachette des Vins 2017  
Selected by Gault & Millau 2019, 2022, 2021  
Gold medal Chardonnay du Monde 2018  
Gilbert et Gaillard : 90/100



★  
Selected by Gault & Millau 2019, 2020  
Gilbert et Gaillard : 92/100  
★  
Guide Hachette 2022

Gold medal « Féminise » 2021 90/100  
Gilbert et Gaillard 2021

