



It's in Hautvillers, the Premier Cru village in the heart of the Marne Valley, where Dom Perignon lived, that my sister and I look after more than **12 hectares** of the 3 Champagne grapes (Pinot Noir, Meunier and Chardonnay). This allows us to produce a wide range of champagne styles. We are carrying on the hard work of our previous generation – our father, our mother and our uncle – and use their extensive experience.

Our vineyards were started by my grandfather in 1935 and passed on his passion to the next generation. Today, that same passion continues as we welcome the 4th generation as Gauthier, Valerie's son, has recently joined us in this wonderful adventure. He brings a fresh outlook to our business, but always with respect for the great traditions and know-how gained from previous generations, with a desire to constantly improve quality.

The last few years have brought great change – **we have expanded the cellars**, including a **new press**. In our never-ending quest to improve our customers experience, we have built **new tasting rooms** opening up **the beautiful panoramic views across our vineyard** and the Marne Valley.

A warm welcome awaits you there.

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).

Feel free to visit the website: www.champagne.g.tribaut.com
Send your questions to: champagne.tribaut@orange.fr

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CHAMPAGNE
G. Tribaut
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 BERCEAU DU CHAMPAGNE





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.



ROSÉ DE RÉSERVE

80% CHARDONNAY
20% PINOT NOIR

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



MILLÉSIME 2012 1^{ER} 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.



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 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.



MILLÉSIME 2008 1^{ER} 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.



BLANC DE NOIRS 1^{ER} 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.



GRANDE CUVÉE SPÉCIALE 1^{ER} 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.



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 blackcurrent aromas, served in a rich ruby colour.

