

CHAMPAGNE INFO 2024



Place your order before 24 november 2024 and support Hidde Helpt foundation!

Please use this form:

<https://forms.gle/DDcWF9M3pBCzpNMU8>

Orders can be picked up or delivered from 9 december 2024 onwards. A delivery fee of €8,75 applies. Please note that we'll get back to you to confirm delivery!

THE CHAMPAGNES

For the fourth year in a row, we organise the sale of Champagne. So you might have already enjoyed our delicious bubbles! First timer? It's our honor to introduce you to this artisanal product. In every bottle you will taste the winemakers love for his grapes. Please find the description of the different types we offer below. If you want to taste each of the five different Champagnes, you can order a tasting (one bottle of each).

DRIANT- VALENTIN BRUT L'HARMONIE

This family has been making a well balanced Champagne for years. The colour is golden, the bulle is fine. This Champagne will go well with both sweet and savory dishes. The finish will blow your mind!

DRIANT- VALENTIN DOSAGE ZERO

A full bodied Champagne. You can taste the terroir and the wine pakers passion. No sugar is added.

DELOUVIN BAGNOST TRADITION BRUT

The vines are located at the north side of the Vallée de la Marne. This area is a little cooler and the soil is calcareous. This makes the Champagne taste fresh, fruity and mineral. A very good aperitif!

G. TRIBAUT BLANC DE NOIRS

This family business is located in Hautvillers, native village of Dom Perignon. Round and fruity, this Champagne adapts itself to your meal.
100% Pinot Noir.

G. TRIBAUT ROSE DE RESERVE

Perfect with apetizers as an aperitif and also with all your meals of seafood, shellfish, especially salmon, white meat and red fruit desserts.
80% Chardonnay, 20% Pinot Noir.

The proceeds of the sale of Champagne will benefit Hidde Helpt foundation.

Supporting a good cause makes your Champagne taste even better!

Check out our new website!!

Prices: Dosage zéro €40 bottle/€240 box. Others €35 bottle/€210 box. Tasting €175.