

HURÉ FRÈRES- INVITATION

Montagne de Reims



APPELLATION: Champagne

BLEND: Pinot Meunier (50%), Pinot Noir (35%), Chardonnay (15%)

WINEMAKERS: François and Raoul Huré

VINEYARD: _____

Grapes are sourced from vineyards in Montagne de Reims (predominantly calcareous clay soil in Ludes and a mix of limestone and clay in Villedomange), Tardenois (clay and sand over chalk) and Vitriat (hard chalk soils ideal for Chardonnay).

VITICULTURE: _____

Huré Frères is committed to using environmentally sustainable farming practices. This includes use of organic composts, conservative use and progressive reduction of herbicides, minimal tillage of the soil, maintenance of natural groundcover, careful pruning adapted to each vine, and meticulous thinning of the plants and canopy management

WINEMAKING: _____

To ensure year-on-year consistency, 25 to 40 % of wine is sourced from a Solera, and the final blend ages for 30 to 36 months on the lees before final bottling. Dosage is 8g/l.



WEBSITE: <http://www.champagne-hure-freres.com>

This wine is suitable for vegans and vegetarians.

TASTING NOTES:

Rich in ripe fruit aromas, cherry plums and a hint of toasted bread. Balanced, flexible and charming. Great as an aperitif.