

HURÉ FRÈRES- INSTANTANÉE

Montagne de Reims



APPELLATION: Champagne

BLEND: Chardonnay (35%), Pinot Noir (35%), Pinot Meunier (30%)

WINEMAKERS: François and Raoul Huré

VINEYARD: _____

Grapes are sourced from a variety of 1er cru vineyards in Montagne de Reims. Ludes and neighboring Rilly la Montagne's soils are predominantly calcareous clay. In Villedomange there is a mix of limestone, clay and sand over deep chalk, and in Brouillet in the Ardre Valley, clay and sand over chalk.

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: _____

Each village, varietal and parcel is vinified separately to provide precise elements for the blends. The final blend ages for six years on the lees before final bottling. Dosage is 4g/l.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

An elegant nose with yellow fruits and citrus notes. Balanced and rich in the mouth with a long finish.