HURÉ FRÈRES- MÉMOIRE

Montagne de Reims

APPELLATION: Champagne

BLEND: Pinot Noir (45%), Pinot Meunier (45%), Chardonnay (10%)

WINEMAKERS: François and Pierre Huré



VINEYARD:

Grapes for this cuvee are sourced from all of Huré Frères' parcels. Chardonnay is sourced from Montagne de Reims and Vitryat, and Pinot Meunier and Pinot Noir from Montagne de Reims and Vallée de l'Ardre. Soils are generally sand over limestone. Huré Frères also buys a bit of Chardonnay in Rilly la Montagne on a south facing exposition and abundant limestone soils.

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:

The must from all grapes is fermented together in 450-litre oak casks, then blended in a solera that began in 1982. Each year 30% of the solera is refreshed, and the wine is aged 20 – 24 months on the lees before the final bottling. Although dosage varies according to bottling, this tends to be around 3 g/l.

TASTING NOTES:

This wine has forward notes of apple and flowers along with a delicious nutiness, yet retains a lively citrus freshness. On the palate the wine is lively and fresh yet complex and long.

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

This wine is suitable for vegans and vegetarians.