

HURÉ FRÈRES – 4 ÉLÉMENTS

Montagne de Reims



APPELLATION: Champagne

BLEND: Chardonnay

WINEMAKERS: François and Raoul Huré

VINEYARD: _____

4 Éléments is a range of single vineyard, single varietal, single vintage champagnes. Grapes for the Chardonnay cuvee are sourced from a single parcel in Rilly-La-Montagne called Les Blanches Voies which was planted in 1964. Soils here are very chalky and the site is south facing.

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: _____

Grapes are picked by hand and gently pressed. The base wine is fermented and aged in 600 litre old oak barrels for eight months, it doesn't undergo malolactic fermentation. The wine is then aged for four years sur latte before disgorgement. A small dosage of around 3g/l is added. Wines are not fined or filtered at any point



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

This wine is suitable for vegans and vegetarians.

TASTING NOTES:

A pure and linear Chardonnay with bright minerality and a steely finish. A bone dry expression of the terroir.