

HURÉ FRÈRES – 4 ÉLÉMENTS

Montagne de Reims



APPELLATION: Champagne

BLEND: Pinot Noir

WINEMAKERS: François and Raoul Huré

VINEYARD: _____

4 Éléments is a range of single vineyard, single varietal, single vintage champagnes. Grapes for the Pinot Noir cuvee are sourced from a single parcel in Ludes called La Perthe, planted in 1983. Soils here are a mixture of sand and clay over a limestone bedrock and the site is east 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:

Pure, fine and fresh on the nose, with smoky fruit aromas, this is a very delicate and mineral wine with lingering salinity, tension and complexity.