

INSOUCIANCE ROSÉ – HURÉ FRÈRES

Champagne



APPELLATION: Champagne

BLEND: Chardonnay 25%, Pinot Noir 40%, Pinot Meunier 35%

WINEMAKER: François and Raoul Huré

VINEYARD: _____

Insouciance Rosé comes from 11 hectares of vineyards at 190m elevation, with clay and limestone soils. The base red wine comes from old vines in Ludes, and the vines are trained using the Cordon de Royat method.

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: _____

This cuvée evolved from the Chardonnay-influenced 'Invitation' bottling. Fermentation takes place over 15 days in 90% stainless steel tank and 10% oak, with partial malolactic fermentation. The wine is aged on its lees for two and a half years, then filtered before bottling. Residual sugar is 3g/L, with disgorgement in January 2026.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Citrus and red fruits coming on the nose, which opens onto a light, fresh palate with a hint of florals. A versatile Champagne for any occasion.