



CHAMPAGNE

Eugène LHEUREUX

Blanc de Meunier - Brut



TERROIR

Marne Valley
Passy-Grigny, Sainte Gemme,
Verneuil, Essômes sur Marne



GRAPE VARIETY

Meunier



SOILS

Clayed and sandy soils
Chalky subsoil

WINE MAKING

- Blend of Meunier
- 35% of reserved wines
- Gentle pressing
- Complete malolactic fermentation
- Temperature-controlled stainless steel tanks
- Cold stabilisation
- Filtration

Minimum ageing : 30 months in cellar

TASTING



Generosity and roundness.
Yellow fruit aromas complemented
by tertiary notes.

TECHNICAL INFORMATION

DOSAGE	Brut - 8g/L
ALCOHOL CONTENT	12,5% ABV
AGEING POTENTIAL	3 years
BOTTLE SIZE	Bottle (75 cl)
SERVICE TEMPERATURE	7-8°C



Champagne
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ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH. CONSUME IN MODERATION.