



CHAMPAGNE

Eugène LHEUREUX

Éclat Minéral - Extra Brut



TERROIR



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

GRAPE VARIETIES



50% Chardonnay
25% Meunier
25 % Pinot Noir

SOILS



Clay soil with
limestone pebbles

WINE MAKING

- Blend of 3 grape varieties
- 30% of reserved wines
- Gentle pressing
- Complete malolactic fermentation
- Temperature-controlled stainless steel tanks
- Cold stabilisation
- Filtration

Minimum ageing : 5 years on lies in bottle
and 8 months after disgorging

DEGUSTATION



Freshness and finesse, with toasted aromas
and hints of hazelnut.

TECHNICAL INFORMATION

DOSAGE	Extra Brut - 4g/L
ALCOHOL CONTENT	12% ABV
AGEING POTENTIAL	5 years and more
BOTTLE SIZE	Bottle (75 cl)
SERVICE TEMPERATURE	8-9°C

Champagne



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