



CHAMPAGNE

Eugène LHEUREUX

Grande Réserve - Brut



TERROIR



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

GRAPE VARIETIES



40% Chardonnay
30% Meunier
30% Pinot Noir

SOILS



Clay soil with
limestone pebbles

WINE MAKING

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

Minimum ageing : 30 months in cellar

TASTING



Freshness, white fruit aromas
and brioche notes.

TECHNICAL INFORMATION

DOSAGE	Brut - 8g/L
ALCOHOL CONTENT	12% ABV
AGEING POTENTIAL	3 years
BOTTLE SIZES	Bottle (75 cl) Magnum (150 cl)
SERVICE TEMPERATURE	8-9°C



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