



CHAMPAGNE

Eugène LHEUREUX

Rosé - Brut



TERROIR



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

GRAPE VARIETIES



35% Chardonnay
33% Meunier
32% Pinot Noir

SOILS



Clayed and sandy
soils
Chalky subsoil

WINE MAKING

- Blend of the 3 grape varieties
- 12% of red wine from solera
- 30% of reserved wines
- Gentle pressing
- Complete malolactic fermentation
- Temperature-controlled stainless steel tanks
- Cold stabilisation
- Filtration

Minimum ageing : 24 months in cellar

DEGUSTATION



Pale pastel color, with freshness and generosity, and aromas of red berries.

TECHNICAL INFORMATION

DOSAGE	Brut - 8g/L
ALCOHOL CONTENT	12% ABV
AGEING POTENTIAL	2 years
BOTTLE SIZE	Bottle (75 cl)
SERVICE TEMPERATURE	7-8°C



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