

Our partner:



Champagne Lheureux

AOC Champagne, Montagne de Reims

Récoltant Manipulateur (RM)



Winemakers since 1996, Maison Lheureux has developed throughout the years a traditional know-how and on the vineyard where they cultivate the 3 emblematic grape varieties.



Winery overview:

In the heart of Champagne, Maison Lheureux is a family winery located in particular among the most prestigious crus of Champagne (Aÿ, Mareuil-sur-Aÿ, Mutigny, Avenay val d'Or, Bisseuil, Hautvillers, Le Mesnil-sur Oger, Tauxières, Verzy,...).

Their wines are characterized by their great elegance, the mark of terroirs and their passion for elaborate them.

In the cellars located in Mareuil-sur-Aÿ, they elaborate in the pure Champagne tradition all the vinification of their production from the pressing to the shipping of the cuvées.

They cultivate the 3 great grape varieties of Champagne: Chardonnay, Pinot Noir and Pinot Meunier according on the particularities of each terroir.

The harvest is exclusively carried out by hand, which is the only method we use to select the grapes that will be worthy of entering into the composition of their champagnes.



Champagne Georges CLEMENT
Brut - Tradition



Grape Varieties
55% Pinots noirs
5% Chardonnay
40% Pinots meuniers

Tasting
Colour: Silky gold

Palate: White flowers, citrus

Service : between 8 and 10°

Garde du vin : 5 to 7 years, best drunk young
Available in 75cl

Analyses
Alcohol : 12,3°
Dosage: 7 gr/l



Champagne Georges CLEMENT
Extra Brut - Organic



Grape Varieties
55% Pinots noirs
5% Chardonnay
40% Pinots meuniers

Tasting
Colour: Silky gold

Palate: White flowers, citrus

Service : between 8 and 10°

Garde du vin : 5 to 7 years, best drunk young
Available in 75cl

Analyses
Alcohol : 12,3°
Dosage: 75gr/l



Champagne Georges CLEMENT
Brut – 1^{er} cru



Grape Varieties
55 % Pinots noirs
20% Chardonnay
25% Pinots Meuniers

Tasting
Colour: Silky gold

Palate: Brioche, toast, hazelnut in the end.

Service : between 8 and 10°

Garde du vin : 5 to 7 years, best drunk young
Available in 75cl

Analyses
Alcohol : 12°
Dosage: 8 gr/l



Champagne Georges CLEMENT
Brut – 1^{er} cru Blanc de blanc



Grape Variety
100% Chardonnay

Tasting
Colour: Shiny pale gold.

Palate: Complex and gourmet aromas, candied lemons, grapefruit, hazelnuts, refined refined mouth.

Service : between 8 and 10°

Garde du vin : 5 to 7 years, best drunk young
Available in 75cl

Analyses
Alcohol : 12,3°
Dosage: 7 gr/l



Champagne Georges CLEMENT
Brut – Grand cru



Grape Varieties:
65% Pinot noir
35% Chardonnay

Tasting
Colour: Rich gold.

Palate: Powerful white fruit and brioche notes.

Service : between 10 and 12°

Garde du vin : 5 to 7 years, best drunk young
Available in 75cl

Analyses
Alcohol : 12,3°
Dosage: 7 gr/l



Champagne Georges CLEMENT
Brut – 1^{er} cru Rosé



Grape Varieties
90 % Pinots noirs
10% Chardonnay

Tasting
Colour: Orange color, copper highlights.

Palate: Blackberries, raspberries, blackcurrants.

Service : between 8 and 10°

Garde du vin : 5 to 7 years, best drunk young
Available in 75cl

Analyses
Alcohol : 12°
Dosage: 8 gr/l

