

# “HERI HODIE”

*A Perpetual Wine reserve of Meunier  
1er Cru*

*The Cuvee Heri-Hodie is identified as the sap that feeds the family tree. This Latin name (yesterday and today) translates an intergenerational hyphen linked with the print of the Terroir  
In this cuvee, the aromas evolves with a measured exuberance that keeps the elegance and subtlety intact.*

*The label reflects the winegrower's attachment to the land, to its vines and its wines. It reveals the vineyard cadastre register of Vrigny. It honours in black the parcels of the Coulon family and highlights in gold those that compose the Cuvees.*

## The Terroir

A blend of **100% Meunier grapes from Premier Cru villages** located on the Montagne de Reims at an altitude of between 110 and 160 metres, on moderate slopes (between 5 and 15°) with an easterly exposure.

Soil composed of **Thanetian sands and marls**.

Each year, nature determines which plots make up the cuvée.

Vines aged between 20 and 50 years, planted at 8500 vines/hectare, cultivated using **organic** viticulture and **agroforestry** methods.

## A natural winemaking

Traditional Champagne pressing. Then, a short settling to keep consistency and phenolic compounds.

No chaptalization.

Spontaneous alcoholic fermentation with **indigenous yeasts**, in vats and oak barrels.

Natural malolactic fermentation.

## Ageing and after

Wines are aged during **10 months**, on **lees** before blending in the **perpetual reserve**.

**Natural** clarification without fining nor filtration before bottling.

At 4.5 atmospheres, the sparkling process is favoured.

**Aged on laths for a minimum of 48 months** in the Domaine's underground cellars.

**Manual disgorgement.**

**Dosage 3g/L** with a traditional house liquor.

## Tasting notes

A gold colour, a subtle and delicate effervescence announce a delightful tasting. Notes of fresh mango, dry apricot and pastry with vanilla hints jostles. A nice tension and aromas of spices wrap the palate. To be enjoyed at the aperitif with fresh appetisers, a fish terrine or shellfishes.



*Yesterday and Today, the same passion transmitted for 8 generations.*