



**CLOS CACHET**  
the finest French wines

# CHAMPAGNE DEHOURS

## Brut Nature

### NV

01

**Provenance:**

Mareuil-le-Port, Marne Valley,  
Champagne

02

**Grape Variety:**

Mostly Pinot Meunier  
Extra Brut – Dosage 0 g/l

03

**Pairing:**

Best as an aperitif, with hard  
cheeses

04

**Serving:**

Temperature: 12°C



**Vineyard Cultivation:**

The Domaine predominantly produces Pinot Meunier in addition to Pinot Noir and Chardonnay. The Pinot Meunier varietal is best suited to this cooler area of Champagne and is a favourite of the Marne Valley. Dehours' Champagnes are eagerly sought after by Champagne enthusiasts for their renowned "Meunier style"; bold, flavourful and showing a clear terroir-orientated approach.



**Vinification:**

The "Brut Nature" is fully aged on lees, and clarified by natural decanting, without filtration or fining. It is an experimental, 100% Pinot Meunier cuvée that uses a high proportion of reserve wine from a perpetual reserve started in 1998. But most importantly, it is made using naturally selected yeasts (from Champagne Dehours' own vineyard) for the second fermentation in bottle. This, above all else, enhances the identity of the Marne Valley terroir.



**Tasting Notes:**

Showing nicely, mingling aromas of honey, linden and citrus oil with subtle hints of warm pastry. Medium to full-bodied, pillowy and precise, it's chiseled and saline, with a delicate pinpoint mousse. Serve in large white wine glasses to allow the wine to express itself.



**Soil Type:**

Clay



**Method:**

Organic

**Clos Cachet**

20 Capella Crescent, Moorabbin VIC 3189  
0401 233 238

**Trade Portal**

[www.closcachet.com.au](http://www.closcachet.com.au)  
Instagram: @closcachet

