



CLOS CACHET
the finest French wines

CHAMPAGNE DEHOURS

Coteaux Blanc 'Vignes de Mizy'

2018

01

Provenance:

Marne Valley, Champagne

02

Grape Variety:

100% Chardonnay

03

Pairing:

White seafood like lobster and scallops, fresh salads and white meats

04

Serving:

Temperature: 10°C



Grassl
Mineralite



Vineyard Cultivation:

Dehours' "Les Vignes de Mizy" 2015 comes from a plot of old Chardonnay vines located on the terroir of Mareuil-le-Port. This Coteaux of the House Dehours is produced in small quantities only if the quality allows it, and especially if the harvest offers the appropriate maturation.



Vinification:

In order to have the optimal maturation for this still wine, harvest takes place at the very end of the season in order to obtain berries at maximum maturity. The wine is then aged for 20 months on lees in 200- and 300-litre barrels.



Tasting Notes:

The bouquet is generous and expressive, at first offering rich stone fruit, oyster shell minerals and subtle iodized tones, before light woody notes appear alongside coffee aroma. The palate is zippy and zingy with juicy citrus and stone fruits, and saline minerals on the finish.



Soil Type:

Clay



Method:

Organic

Clos Cachet

20 Capella Crescent, Moorabbin VIC 3189
0401 233 238

Trade Portal

www.closcachet.com.au
Instagram: @closcachet

