



CLOS CACHET
the finest French wines

CHAMPAGNE DEHOURS

Grande Reserve

NV

01

Provenance:

Mareuil-le-Port, Marne Valley,
Champagne

02

Grape Variety:

Mostly Pinot Meunier
Brut – Dosage 6 g/l

03

Pairing:

Charcuterie and cheese, deep
fried snacks, salmon and prawns

04

Serving:

Temperature: 9°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 by champagne enthusiasts for their renowned “Meunier style;” bold, flavourful and showing a clear terroir-orientated approach



Vinification:

This cuvée is extra aged on lees and reveals the character of Pinot Meunier grapes wonderfully. A high proportion of reserve wine comes from a solera that was started in 1998. The final blend is aged in bottle for 15-27 months. The wines are fully aged on lees, clarified by natural decanting and without filtration or fining.



Tasting Notes:

Upon tasting, you’ll understand how the characteristics of the Pinot Meunier grape have become inextricably linked to the identity of this iconic vineyard. The colour is a luxurious soft gold in the glass with a vibrant bouquet of bright orange and lemon citrus, ripe apricot, pears, pine resin, wax and toasted brioche. The palate is vibrant and jolly, featuring apple pie, white and yellow stone fruit, cinnamon and vanilla spice. The dynamic mouthfeel and bubbles are silky smooth with delicious minerals lingering on the finish.



Soil Type:

Clay



Method:

Organic

Clos Cachet

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Trade Portal

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