



**CLOS CACHET**  
the finest French wines

# CHAMPAGNE DEHOURS

## Lieu dit 'Brisefer'

### NV

01

**Provenance:**

Marne-Valley, Champagne

02

**Grape Variety:**

100% Chardonnay  
2000 bottles produced.

03

**Pairing:**

Lobster, sashimi, sushi or  
poultry, foie gras, and truffle  
pasta

04

**Serving:**

Temperature: 10°C



**Vineyard Cultivation:**

The "Brisefer" Perpetual Reserve Extra Brut is from a vineyard planted entirely to chardonnay, from the bottom of a gentle slope, planted between 1947, 1966 and 1992. The vineyard is east facing with clay soil which has leached out most of its limestone. Our grandfather, pioneer of grower champagne, saw that this was a perfect plot for champagne and used it for his top of the range wine.



**Vinification:**

Solely from a perpetual reserve started in 2013 and renewed at 35% every vintage. The wine goes through full malolactic fermentation and fully aged on the lees, in 200L, 300L and 500L barrels and clarified by natural settling, without filtration or fining. The bottling date and disgorgement dates are printed on the back labels.



**Tasting Notes:**

The bouquet offers a fine, maturing nose of baked apples and pears, lemon curd, toasted almond, lovely spiced soil tones and just a touch of buttery oak. On the palate the wine is deep, full-bodied, crisp and complex, with lovely tertiary elements of maturity, a rock solid core, fine soil signature, bright acids and impressive length and grip on the focused finish.



**Soil Type:**

Clay



**Method:**

Organic



**Grassl**  
Champagne

**Clos Cachet**

20 Capella Crescent, Moorabbin VIC 3189  
0401 233 238

**Trade Portal**

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

