



CLOS CACHET
the finest French wines

CHAMPAGNE DEHOURS

Leiu dit 'La Croix Joly'

RP NV

01

Provenance:

Marne-Valley, Champagne

02

Grape Variety:

100% Pinot Meunier
1000 bottles produced yearly

03

Pairing:

Duck, roasted poultry, rather
creamy cheeses and tart tatin

04

Serving:

Temperature: 12°C



Grassl
Champagne



Vineyard Cultivation:

Dehours Champagnes are renowned for their 'Meunier style'; bold, flavourful and demonstrating a clear terroir-orientated approach. The characteristics of the Pinot Meunier grape have become inextricably linked to the identity of this iconic vineyard. The place known as "La Croix Joly" is located on the left bank of the Marne River, mid-slope in the village of Troissy. This single vineyard showcases the inevitable beauty of Pinot Meunier from the Marne Valley.



Vinification:

Dehours began a perpetual reserve of wine in 2013 to best capture the terroir identity of this plot without vintage influences. The perpetual reserve is renewed at 50% every vintage. The wines are fermented and mature for eight months in French oak barrels prior to be added to the perpetual reserve. Malolactic fermentation is also made in barrels to emphasise the natural balance of the wines. The grapes were hand-picked at the end of the harvest. Vinified by full grapes maceration. No filtration or fining.



Tasting Notes:

The bouquet is lively, showing notes of warm butter, red berries, and brioche yet also flavours of citrus, dry extracts and ripe prune bring freshness to the mix. The bubbles are silky and teasing all along with plenty of depth for a medium bodied wine. Drink now.



Soil Type:

Clay



Method:

Organic

Clos Cachet

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Trade Portal

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