



**CLOS CACHET**  
the finest French wines

# CHAMPAGNE DEHOURS

## Leiu dit 'Maisonelle'

### RP NV

01

**Provenance:**

Mareuil-le-Port, Champagne

02

**Grape Variety:**

100% Pinot Noir  
2000 bottles produced yearly

03

**Pairing:**

As an aperitif or with roasted poultry, creamy cheeses and tart tatin

04

**Serving:**

Temperature: 10°C



**Vineyard Cultivation:**

Dehours Champagnes has lots of small, separate plots. At least 42 fields divided between the villages of Mareuil-le-Port, Oeuilly and Troissy, on 14ha of Vineyard. Maisoncelle comes from one of our rare plots of old (and small-yield) pinot noir vines. It is situated halfway up the slope, above the Village of Port à Binson (within the Mareuil le Port district) and has a North-East orientation.



**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 30-50% every vintage. The wines are fully aged on the lees, in 200L, 300L and 500L barrels and clarified by natural settling, without filtration or fining.



**Tasting Notes:**

The bouquet opens with an abundance of tension, red fruits, blackcurrant and citrus notes of lemon rind laced in candied red fruits. On the palate, the wine sweeps through with vibrancy and character. The bubbles are silky and teasing all along with plenty of depth for a medium bodied wine. It can be paired with eggs and black truffle pasta, game in red wine sauce, sushi, maki and sashimi work a treat too. Drink now



**Soil Type:**

Clay/Silt soils, rich in iron



**Method:**

Organic

