



CLOS CACHET
the finest French wines

CHAMPAGNE DEHOURS

Millesime

2015

01

Provenance:

Marne Valley, Champagne

02

Grape Variety:

70% Pinot Meunier
30% Pinot Noir

03

Pairing:

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

04

Serving:

Temperature: 10°C



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. Millésime is a cuvée dedicated to the best wines from each Vintage. Each harvest is different in style and this cuvée will be the tribute to each year. The 2014 is from Port à Bison; Les Grèves (Meunier), Maisoncelle (Pinot Noir).



Vinification:

The wines are fully aged on lees and clarified by natural settling without filtration or fining. Blend of Pinot Meunier fermented in fuder and Pinot Noir in stainless steel tanks. Aged in the bottle for 70 months.



Tasting Notes:

After 72 months on slats, this vintage brut develops fine bubbles and delicate aromas, combining citrus fruits, pear, white flowers and brioche bread on the nose, highlighted with a smoky nuance. The fresh and fruity palate displays a creamy and persistent texture.



Soil Type:

Clay/Silt soils, rich in iron



Method:

Organic

Clos Cachet

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Trade Portal

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