



CLOS CACHET
the finest French wines

CHAMPAGNE DEHOURS

Oeil de Perdrix Rosé

NV

01

Provenance:

Mareuil-le-Port, Marne Valley,
Champagne

02

Grape Variety:

Mostly Pinot Meunier with
Pinot Noir and Chardonnay.
Extra Brut, no dosage

03

Pairing:

Fruits salads, as an aperitif or
with grilled king prawns

04

Serving:

Temperature: 9°C



Vineyard Cultivation:

Dehours Champagnes are eagerly sought after by champagne enthusiasts for their renowned 'Meunier style'; bold, flavourful and demonstrating a clear terroir-orientated approach. Oeil de Perdrix is the name given to very pale rosé wines. This blended rosé reveals the Pinot Meunier Character, favorite grape-variety in the Marne Valley area and iconic identity of our vineyard.



Vinification:

The colour is obtained via a short maceration on press for a few hours. Stainless steel for fermentation. and oak maturation. The wines are fully aged on lees and clarified by natural settling without filtration or fining. Aged in the bottle for 15 to 25 months.



Tasting Notes:

Based on the 2018 vintage and disgorged in March 2021 without dosage, the new rendition of Dehours's NV Extra-Brut Oeil de Perdrix is only very delicately tinted (keen amateur cooks will think of the skin of a Roscoff onion). Exhibiting aromas of crisp stone fruits, white flowers, buttery pastry and subtle hints of honeycomb, it's medium to full-bodied, pillowy and seamless, with fine depth at the core, lively acids and a beautifully refined mousse. 92 points, Stephan Reinhardt, WA.



Soil Type:

Clay



Method:

Organic

Clos Cachet

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Trade Portal

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