



CLOS CACHET
the finest French wines

CHAMPAGNE DEHOURS

Terre de Meunier Extra Brut

NV

01

Provenance:

Marne-Valley, Champagne

02

Grape Variety:

100% Pinot Meunier
Extra Brut, no dosage

03

Pairing:

Oysters, charcuterie platters,
panned mushrooms with roast
chicken, and sushi

04

Serving:

Temperature: 12°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. The cuvée “Terre de Meunier” is a blend of selected vineyards of Pinot Meunier from different villages such as Mareuil-le-port, Troissy and Oeuilly. A low addition of reserve wine makes it pure and vibrant. Jérôme Dehours advocates for richer champagne styles which are also lively and vibrant. To do so, he began a perpetual reserve of wine in 1998 to best capture the terroir identity of his Domaine without vintage influences.



Vinification:

The wines are fermented and mature for eight months in French oak barrels to soften and enrich the otherwise sharp wines. Malolactic fermentation is also made in barrels to emphasise the natural balance of the wines.



Tasting Notes:

The bouquet opens up with warm French baguette notes, balsamic, citrus and grilled toasts. The palate is rich, pure, with lots of tension. The bubbles are silky and teasing all along. Drink now in a big white wine glass.



Soil Type:

Clay



Method:

Organic

Clos Cachet

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Trade Portal

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