

CHAMPAGNE DEHOURS Terriscope 'Vallée de la Marne' 2016

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Provenance: Marne Valley, Champagne **Grape Variety:** 100% Pinot Meunier

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

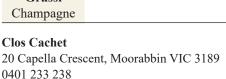
Vineyard Cultivation:

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Serving: Temperature: 10°C



Grassl Champagne



authentic expression of the Meunier of the Vallée de la Marne.

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.

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 Champagne Terriscope 2016 of Domaine Dehours is the result of 100% Meunier harvested from different vineyards located in the villages close to the Domaine. Thanks to the privileged relationships with various vignerons it was possible to create this Blanc de Noirs, an



Tasting Notes:

Disgorged at our estate in April 2022, with a dosage of 1 gr/l, it shows its distinction from their own production with different cultural choices, winemaking, ageing but through the personal vision of the wine-grower.



Soil Type: Clay/Silt soils, rich in iron



Method: Organic

Trade Portal www.closcachet.com.au Instagram: @closcachet

