



CLOS CACHET
the finest French wines

CHAMPAGNE DEHOURS

Terriscope 'Vallée de la Marne'

2016

01

Provenance:

Marne Valley, Champagne

02

Grape Variety:

100% Pinot Meunier

03

Pairing:

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

04

Serving:

Temperature: 10°C



Grassl
Champagne



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. 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 vigneronns it was possible to create this Blanc de Noirs, an 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.



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

Clos Cachet

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Trade Portal

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