



**CLOS CACHET**  
the finest French wines

# CHAMPAGNE DEHOURS

## Vignes de la Vallée

### NV

01

**Provenance:**

Mareuil-le-Port, Marne Valley,  
Champagne

02

**Grape Variety:**

Pinot Meunier

03

**Pairing:**

Pasta with parmigiano regiano,  
foie gras, Jabugo ham and ma-  
tured cheese such as Comté

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. Upon tasting, you'll understand how the characteristics of the Pinot Meunier grape have become inextricably linked to the identity of this iconic vineyard. The "Vignes de la Vallée" cuvée is made mostly with Pinot Meunier and blended with a high proportion of reserve wine from the perpetual reserve, started in 1998.



**Vinification:**

The wines are fully aged on lees and clarified by natural settling without filtration or fining. Matured in bottle for an extensive time of 42 to 54 months before being released.



**Tasting Notes:**

It's showing beautifully, offering up aromas of woodsmoke, crisp yellow orchard fruit, beeswax, citrus oil and fresh pastry. Medium to full-bodied, textural and enveloping, with a pillowy mousse, racy acids and a nicely concentrated core of fruit, it's a vinous, incisive wine that's seamless and charming. Drink Now.



**Soil Type:**

Clay



**Method:**

Organic

**Clos Cachet**

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