

BRUT

GRANDE RESERVE

Juicy and fruity

The Estate

The Dehours' Estate makes wines from the family vineyards, following methods of production that respect biodiversity (Working the ground and allowing grass to grow between the vines). The wines are fully aged on lees and clarified by natural settling without filtration or fining



The Wine

The wines are fully aged on lees, and clarified by natural decanting, without filtration or fining.

This Cuvée reveals the Pinot Meunier Character, favorite grape-variety in the Marne Valley area and iconic identity of our vineyard. We use a high proportion of perpetual reserve started in 1998. Malolactic fermentation completed.

Aged in the bottle for 15 to 27 months.

The bottling date and Disgorgement date are printed on our back labels. The Basis Year in the blend is the previous year from the bottling date.

Dosage : 2.5g/l to 6g/l, depending on the disgorgement.

Available in Halves / bottles / Magnums

The Service

Serve in a big white wine glass at 10°C minimum. Decanting is possible.



DEHOURS
— & FilS —