

BRUT
MILLESIME 2013

Elegant and Mineral

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

Millésime is a cuvée dedicated to the best wines from each Vintage. Each harvest is different in style and this cuvée will be the tribute to each year.

This is a selection of the best wines of the harvest 2013, aged on lees : Blend of 2/3 of Pinot Meunier (stainless steel tanks) and 1/3 of Chardonnay from Brisefer single vineyard (Oak Barrels).

Aged in the bottle for 72 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.

Bottling date : Juin 2014. Dosage : 0 to 3g/l up to the disgorgement date.
2588 bottles 75cl produced.

The Service

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



DEHOURS
— & Fils —