

BRUT

NATURE

Wild and Pure

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

This experimental Cuvée, extra aged on lees, 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.

We have used natural selected yeasts (from our own vineyard) for the second fermentation in bottle. To enhance the identity of our Terroirs.

Aged in the bottle for over 36 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: 0 g/l.

The Service

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



DEHOURS
— & Fils —