

EXTRA BRUT

ŒIL DE PERDRIX

Floral and delicate

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

Oeil de Perdrix is the name given to very pale rosé wines. This blended rosé reveals the Pinot Meunier Character, favorite grape-variety in the Marne Valley area and iconic identity of our vineyard.

This is a fresh and fruity Rosé,

Aged in the bottle for 15 to 25 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 to 2 g/l.

The Service

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



DEHOURS
— & Fils —