

EXTRA BRUT

TERRE DE MEUNIER

Pure and juicy

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

Blend of two slopes, one South facing called, « le Patis de Cerseuil », the other one North facing, called « Les vignes dans le bois ». Small proportion of Reserve wine, vinified and aged in barrels. Malolactic fermentation completed.

Aged in the bottle for 18 to 30 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 2.5 g/l, depending on the disgorgement.

The Service

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



DEHOURS
— & FilS —