

Dehours & Fils N.V. "Grande Reserve" Brut

WineWise Code	KDE-1
Country	France
Region	Champagne
Color/Style	Sparkling
Farming Practices	Sustainable
Varieties	Pinot Meunier 70% Chardonnay 20% Pinot Noir 10%
ABV	12.5
Residual Sugar	5
Acidity	4.4
Case Size	6x750
Pricing	Discountable
Years in Blend	2020+39% reserve wines from Perpetual Reserve initiated in 1998
Bottling Date	Jun-21
Disgorgement Date	Feb-23
Destemming	Whole Cluster
Fermentation Vessel	Stainless Steel
Aging Method	Stainless Steel 60%, Used Barrique 40%
Aging Duration (months)	18 months in bottle, on lees
Filtered	No
Fining Agents	None
Yeast	Native
Lees Contact/Stirring	8 months in barrel / stainless steel tanks & 18 months in bottles.
Malolactic	Yes
Added Sulfur	Yes <30 mg/L
Soil Type	Clay, Calcareous
Elevation (meters)	110-150
Vine Age	35
Vine Training	Guyot, Chablis, Vallée de la Marne
Picking	Hand-harvested
Annual Production	6746 6pks

Notes from the producer:

This is our historical and main cuvée. We use 30% of our Reserve wine, started in 1998, and refreshed every year with the new vintage by 1/3.

This is a way to maintain a consistent style, quality and volume year after year. This Cuvée reveals the Pinot Meunier character, main grape-variety in the Marne Valley area and iconic identity of our vineyards. This is a way to maintain a consistent style, quality and volume year after year.

As is typical for the Champagne region, our domaine has lots of small, separate plots, including at least 42 vineyards divided between the villages of Mareuil-le-Port, Oeuilly and Troissy. We have a wide variety of exposures, geology and grape varieties. Our vines are planted at many different altitudes and have a wide range of ages. This creates many nuances which express themselves in our different wines.



WineWise Notes:

Drawn from the entirety of the estate's holdings, the idea behind this wine is to exemplify the expression of champagne in the vicinity of the domaine, with an emphasis on the prevalent Meunier grape. Based on 2019, with the balance coming from a solera of reserve wines dating back to 1998, the wine more than meets its remit. There is a tenderness to the fruit that belies the low dosage of 7 gm. and testifies to the fastidiousness of the viticulture and wine-making. We don't use the word "perfect" lightly, but it is appropriate to a champagne like this that so effortlessly evokes the uniqueness of the genre and delivers it in such a seductive fashion.

