

Dehours & Fils NV Oeil de Perdrix Rosé Extra Brut

WineWise Code	KDE-5
Country	France
Region	Champagne
Color/Style	Sparkling
Farming Practices	Sustainable
Varieties	Meunier 74%, Chardonnay 15%, Reserve wines 11%
ABV	12.5
Acidity	4.3
Case Size	6x750
Pricing	Discountable
Years in Blend	2020 + 11% reserve wines from our Perpetual reserve initiated in 1998
Bottling Date	21-Jun
Disgorgement Date	23-Feb
Maceration	Blended Rosé
Destemming	Whole Cluster
Fermentation Vessel	Stainless Steel
Aging Method	Stainless Steel 100%
Aging Duration (months)	18
Filtered	No
Fining Agents	None
Yeast	Native
Lees Contact/Stirring	yes
Malolactic	Yes
Added Sulfur	yes <30 mg/L
Soil Type	Clay, Sand, Limestone
Elevation (meters)	110-150
Vine Age	35
Vine Training	Guyot, Chablis, Vallée de la Marne
Picking	Hand-harvested
Annual Production	6200 bottles
Picking	Hand-harvested

Notes from the producer:

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.

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.

Jérôme Dehours runs the estate, which was founded by his grandfather in 1930. Jérôme's father had developed a negociant business during the 80's. In 1996, Jérôme Dehours stopped this activity to focus on the vineyard. This marked a complete reset of the company (stock, material, clients,...) with an emphasis on the Terroir identity, together with more respectful and healthy practices (for both the environment and human beings).



WineWise Notes:

Meunier once again dominates the blend in this strikingly pale wine, though a little Chardonnay adds cut and elegance. Unlike many wines with no dosage, one's first impression here is of sheer deliciousness, and it is only on reflection that one notes the complexity and sense of purpose behind this beauty. Based on 2017, with a balance of 2016 reserve wine. We were allocated 180 bottles.

