

# Dehours & Fils N.V. "Terre de Meunier" Extra Brut

WineWise Code	KDE-2
Country	France
Region	Champagne
Color/Style	Sparkling
Farming Practices	Sustainable
Varieties	100% Pinot Meunier
ABV	12.5
Residual Sugar	4
Acidity	4.1
Case Size	6x750
Pricing	Discountable
Years in Blend	2020 +16% of reserve wines from 2019
Bottling Date	Jun-21
Disgorgement Date	Apr-23
Maceration	direct press
Destemming	Whole Cluster
Fermentation Vessel	Stainless Steel
Fermentation Duration	1 month
Aging Method	Stainless Steel 100%
Aging Duration (months)	21 months
Filtered	No
Fining Agents	None
Yeast	Native
Lees Contact/Stirring	yes, during first and second fermentation
Malolactic	yes
Added Sulfur	yes <30 mg/L
Soil Type	Sand, Clay
Elevation (meters)	110-150
Vineyard Aspect	Northeast
Vine Age	35
Vine Training	Guyot, Chablis, Vallée de la Marne
Picking	Hand-harvested
Annual Production	12524 bottles

## Notes from the producer:

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:

Jérôme is a fierce proponent of Meunier, which dominates his holdings. And who could refute his belief in the grape's innate quality when confronted with such a masterly wine as this? A blend of 80% 2016 and 20% 2015, now with zero dosage it again demonstrates the house's remarkable ability to coax finely-textured wines from their grapes, even at this ultra-dry level. It is reminiscent of the single-parcel Meunier wines made by Jérôme's friend Alexandre Chartogne.

## WineWise Notes on Dehours & Fils:

First of all is Jérôme Dehours himself, a debonair, slow-talking man of exceptional lucidity and passion. To get a sense of his uniqueness, you can read the remarkable manifesto he publishes about his enterprise which describes every aspect of his work, down to the brand and engine size of his tractors. He took over the domaine in 1999 and started a conversion to organic viticulture, which is now complete. The domaine consists of 42 parcels, all within close reach of the winery. Dehours was the first producer in Champagne to offer "vins parcelaires" emanating from their lieux dits – a now commonplace practice. Total production is typically 70-80,000 bottles a year, all of which are held back for an above-average period before release to the market. (A superlative late-released 2003 from that most unfashionable vintage was the single most stunning wine tasted on a recent tour). The wines are not filtered or fined, all enjoy a passage through wood, and they are allowed to go through malolactic fermentation naturally in the spring. The yeasts used are indigenous, but Dehours makes their own cocktail of the best. Jérôme likes to employ the tailles, so often sold off by other producers, feeling that they impart useful and attractive qualities to the finished wines. Certainly, the prevailing cashmere elegance of his range is testimony to the fastidious care with which he works – a fact recognized by an adulatory press in France and important customers among the big houses who ask him to press their grapes for them. We count ourselves lucky indeed to have this important agency in our portfolio.

