

# Dehours & Fils NV Oeil de Perdrix Rosé Extra Brut

WineWise Code	KDE-5
Country	France
Region	Champagne
Subregion	Vallée de la Marne
Color	Sparkling
Alcohol by Volume	12
Acidity	4.4
Dosage	0
Years in Blend	2015
Bottling Date	July 2016
Disgorgement Date	July 2017
Annual cases produced	500 6pks
Varieties	Pinot Meunier 83% Chardonnay 17%
Destemming	Whole Cluster
Fermentation vessel	Stainless Steel
Aging method	Stainless Steel
Aging duration (months)	8
Filtered?	No
Fining agents	None
Yeast	Cultured
Lees Contact or Stirring	Yes
Malolactic	Yes
Added Sulfur	Yes <30 mg/L
Soil Type(s)	Clay, Sand, Limestone
Elevation (meters)	110-150
Vine age (years)	35
Farming practices	Sustainable
Vine Training Notes	Guyot, Chablis, Vallée de la Marne
Grape Picking	Hand-harvested

## WineWise Notes:

Meunier once again dominates the blend in this wine based on the 2015 vintage, 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.

## Producer Notes:

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.



## 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. This cuvee reveals the Pinot Meunier character, favorite grape variety in the Marne Valley area and iconic identity of our Vineyard. Jérôme Dehours runs the estate, which was founded by his grandfather in 1930. 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 on Dehours & Fils:

No visit was more revelatory than this one, for all sorts of reasons. First of all Jérôme Dehours himself, a debonair, fast-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” 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 this recent tour). The wines are not filtered, 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.

