

# Dehours & Fils 2008 Brisefer (Chardonnay) Extra Brut

WineWise Code	KDE-608
Country	France
Region	Champagne
Subregion	Vallée de la Marne
Color	Sparkling
Alcohol by Volume	12
Acidity	6.4
Residual Sugar	2.3
Dosage	2.3
Years in Blend	2008
Bottling Date	June 2009
Disgorgement Date	September 2017
Annual cases produced	445 6pks
Varieties	Chardonnay 100%
Destemming	Whole Cluster
Fermentation vessel	Barrel
Aging method	Used Barrique
Aging duration (months)	8 months in barrel
Filtered?	No
Fining agents	None
Yeast	Cultured
Lees Contact or Stirring	Yes
Malolactic	Yes
Added Sulfur	Yes <30 mg/L
Vineyard Name	Brisefer means "Iron-breaking"
Soil Type(s)	Clay, Sedimentary
Elevation (meters)	120
Vineyard Aspect	East
Vine age (years)	Chardonnay vines from the bottom of a gentle slope, planted between 1966 and 1992.
Farming practices	Sustainable
Vine Training Notes	Guyot, Chablis, Vallée de la Marne
Grape Picking	Hand-harvested

## 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 Jerome 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 parcellaires" 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. Jerome 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.

## Producer Notes:

Our grandfather, pioneer of grower champagne, saw that this was a perfect plot for champagne and used it for his top of the range wine. About a quarter of the land was replanted in spring 2015. Production methods respect biodiversity (Working the ground and allowing grass to grow between the vines).

## WineWise Notes:

Only 1300 bottles of this fine, piercing, body builder of a wine were made, from the oldest vines on the estate (including a parcel planted in 1947). The 2008 vintage in 750 ml. bottles was released after the 2009, as befits one of the great post-war vintages. But you ignore the magnums of 2009 at your peril, because Jérôme achieved miracles of focus and style in this vintage, whose potential for sprawl defeated so many others.

