

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

WineWise Code	KDE-1
Country	France
Region	Champagne
Subregion	Vallée de la Marne
Color	Sparkling
Alcohol by Volume	12
Acidity	4.8
Dosage	4.5
Years in Blend	70% 2015 vintage base, 30% Perpetual Reserve wine started in 1998
Bottling Date	July 2016
Disgorgement Date	disgorgement dates varies as we disgorge every month
Annual cases produced	6600 6pks
Varieties	Pinot Meunier 70% Chardonnay 20% Pinot Noir 10%
Destemming	Whole Cluster
Fermentation vessel	Stainless Steel
Aging method	Used Barrique, Stainless Steel
Aging duration (months)	18 months in bottle, on lees
Filtered?	No
Fining agents	None
Yeast	Cultured
Lees Contact or Stirring	8 months in barrel / stainless steel tanks & 18 months in bottles.
Malolactic	Yes
Added Sulfur	Yes <30 mg/L
Soil Type(s)	Clay, Calcareous
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:

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 2015, 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 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.



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. 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 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. 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.

