

BRUT
MILLESIME 2014

Ripe and Savoury

The estate

The Dehours' Estate makes wines from the family vineyards, following methods of production that respect biodiversity (Working the ground and allowing grass to grow between the vines). The wines are fully aged on lees and clarified by natural settling without filtration or fining.



The Wine

Millésime is a cuvée dedicated to the best wines from each Vintage. Each harvest is different in style and this cuvée will be the tribute to each year.

In 2014, the harvest started on the second half of September. This is a selection of the best plots of the harvest 2014:

70% of Meunier from Port à Binson (Stainless steel tanks and barrels)
30% of Pinot Noir from "Maisoncelle" and "les Grèves" plots.

Aged in the bottle for more than 66 months.

Bottling date : Juin 2015. Dosage : 0 to 3g/l.
2980 bottles 75cl produced.

The bottling date and Disgorgement date are printed on our back labels.

The Service

Serve in a big white wine glass above 10°C. Decanting is possible.



DEHOURS
— & Fils —