

THORMAN HUNT

EST. WINE SHIPPERS 1978

Champagne Paul Déthune, Ambonnay

Champagne Grand Cru Brut



Grower

Since 1610, Champagne Paul Déthune's home and vineyards have been located in the Grand Cru village of Ambonnay. Their reputation is based on its unique expression of Pinot Noir, complimented by Chardonnay. Supported by tradition and experience, Pierre Déthune and his wife Sophie, continue to apply their know-how, while following technological developments and preserving harmony with nature. Pierre and Sophie honour their land and cultural heritage, and are careful about the choices they make, and of what they will leave behind them. With quality and respect for the environment, they produce a range outstanding champagnes that are 100% Grand Cru.

Vineyards

The vineyards are planted in the ratio of 70% Pinot Noir to 30% Chardonnay and are farmed on organic principles – and hold the highest level HEV (High Environmental Value) certificate for sustainable viticulture.

Vinification

Created using 30% - 50% of reserve wines from a period of 40 different years, aged and vinified in oak casks of 34 hectolitres, sourced from local forests.

Style

Butter, acacia honey, toasted almonds, brioche and honeysuckle on the nose. The Brut cuvée develops in the mouth with a fruity body, supported by a lemon acidity and pink grapefruit. Also a chalky minerality which delivers a long-lasting finish.

Grape varieties:

70% pinot noir
30% chardonnay

Organic: under conversion

Dosage: 9 g/l

Bottling options: 37.5cl, 75cl, 1.5l, 3l

ABV: 12.0%

Closure: Cork

