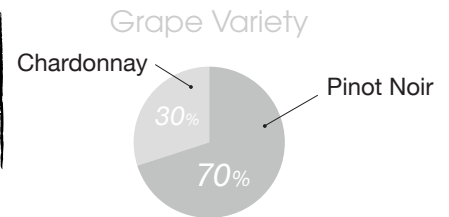


CHAMPAGNE
PAUL DÉTHUNE
AMBONNAY - FRANCE

BRUT
GRAND CRU

Dosage
9 g/L

Vinification
30 to 50% of reserve wines from a period of 40 different years, aged and vinified in wood and in oak casks of 34 hectoliters.



Tasting

The Brut cuvee has a bright, satiny and fairly fluid look, yellow gold in colour with light straw yellow reflections and a beautiful shine.

The first scent is seductive with a hint of pastries, evoking notes of butter, acacia honey, toasted almonds, brioche, quince paste, with honeysuckle and buttercup flavours. Aeration of the Champagne adds to its pleasure, with notes of toast, liquorice, blackcurrant, cherry, jasmine, candied pear, raisin, pomegranate and sweet spices.

The initial effect on the palate is supple and fresh, with a creamy effervescence. The Brut cuvee develops with a pulpy fruity body, supported by a lemony acidity and pink grapefruit. The mid-palate effect is orchestrated by a chalky clay minerality which confers openness, fruity volume, iodized salinity and a long-lasting taste, with a broad scope for tactility. The wine has a juiciness and dry aspect on the palate, with both delicacy and confidence where a rich and dashing fruitiness plays a part along with a deep fruitiness with developing aromas ; these are the prerogatives of reserve wines. The finely-blended overall taste brings a gourmet experience, delivering a certain vinosity in line with the slender freshness and returning aromas of fruitiness and pastries.

Food | wine pairing

- Seared fresh foie gras, parsnip purée and gingerbread crisps,
- Grilled beef tenderloin, spring vegetables and morels in herb butter.

References

- Hachette Wine Guide 2021,
- Champagne Guide Gault & Millau 2018-2020,
- Bettane & Desseauve Wine Guide 2018-2020,
- The Champagne Guide Tyson Stelzer 2018-2019,
- Tom Stevenson - Christie's World Encyclopedia of Champagne & Sparkling Wine,
- Richard Juhlin - Champagne Guide et Parfum de Champagne.

Bottling options

Half-bottle (37,5 cl) | Bottle (75 cl) | Magnum (150 cl).
Jeroboam (300 cl) - Mathusalem (600 cl) : Vinified in the final bottle, no decanting. For a minimum of 5 years.



GRAND CRU

★★★★

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