

THORMAN HUNT

EST. WINE SHIPPERS 1978

Champagne Paul Déthune, Ambonnay

Champagne Blanc de Noirs 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

Aged and vinified in wood : 33% in 205-litre Champagne oak barrels, 33% in 34 hectolitre oak casks and 34% in reserve wines from more than 40 different years in oak casks.

Style

Toasted woody notes in harmony with notes of orange and apricot, biscuit, raspberry, quince, and warm apple. The initial taste on the palate is supple and fresh, with a creamy effervescence. Supported by an acidity of grapefruit and chalky minerality that lingers on the palate.

Grape varieties:

100% pinot noir

Organic: under conversion

Dosage: 5 g/l

Bottling options: 75cl

ABV: 12.5%

Closure: Cork

