

# THORMAN HUNT

EST. WINE SHIPPERS 1978



## Champagne Paul Déthune

*Ambonnay*

### Champagne Blanc de Noirs “Les Crayères” Grand Cru Brut

#### Grower

Champagne Paul Déthune lies in the Grand Cru village of Ambonnay on the Montagne de Reims, where the family has grown vines since 1610. They began making Champagne under their own name in the 1930s and today Pierre and Sophie Déthune run the 7 hectare estate, with their daughter Emma training alongside Pierre. Every Champagne is 100% Grand Cru, and the date of disgorgement is printed on the back of each bottle.

#### Vineyards

Les Crayères is a single 1.5 hectare plot of Ambonnay Grand Cru Pinot Noir, some of the finest fruit in Champagne. The plot is grass covered and farmed under the estate's HVE certification and organic conversion.

#### Vinification

A vintage Blanc de Noirs, vinified and aged in 205 litre Champagne oak barrels sourced from local forests. The wine undergoes natural cold stabilisation and is bottled without filtration.

#### Style

Clean, fresh and precise on the palate, with the aromatic richness and depth that barrel work brings to this parcel. A wine to serve at the table with lobster, turbot, roast poultry or veal.

#### Grape varieties:

100% Pinot Noir

#### Dosage:

5 g/l (Extra Brut)

#### Farming:

HVE, in organic conversion

#### Bottling options:

75cl, 1.5l

#### Closure:

Cork

