

THORMAN HUNT

EST. WINE SHIPPERS 1978



Champagne Paul Déthune

Ambonnay

Cuvée à l'Ancienne Grand Cru Extra 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

The vineyards are planted to 70% Pinot Noir and 30% Chardonnay. The estate has held the High Environmental Value (HVE) certification since 2013 and began its conversion to organic farming in 2019, with grass cover, tilling, organic fertilisers and bees kept among the vines.

Vinification

A tribute to the methods of the past, made from equal parts Pinot Noir and Chardonnay from a single year. Vinified and aged in 205 litre Champagne oak barrels from local forests, then sealed the old way with a cork held by a metal staple, and aged for at least six years in the cellar. Made without filtration, with natural cold stabilisation and malolactic fermentation.

Style

Powerful and ample, with a fresh, clean palate, a creamy mousse and a long, saline finish. A wine for the table: scallops, turbot, poultry with morels or well aged Parmesan.

Grape varieties:

50% Pinot Noir, 50%
Chardonnay

Dosage:

5 g/l (Extra Brut)

Farming:

HVE, in organic conversion

Bottling options:

75cl

Closure:

Cork and metal staple

