



CHAMPAGNE LOUIS DÉHU



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INTRODUCTION

Champagne Louis Déhu is a Champagne Maison based in Venteuil, in the Marne Valley. Since generations, Maison Louis Déhu harvests grapes from its parcels and vinifies them. They are what we call "récoltants manipulateurs".

The values they profoundly believe in are **family**, **terroir** and the **quality** of their wines.





Isabelle and Thierry Niziolek carry within themselves the **effervescence** and **dynamism** they infuse Champagne Louis Déhu with on an everyday basis.

Before Isabelle, her parents used to run the winery. And before them, her grandparents...

To produce good wine, harvesting good grapes is a priority. And it means hard work throughout the year.

For them, Champagne brings people together, it is a symbol of **friendliness**.

That is why they want their cuvées to be **light, fruity** and **equilibrated**.

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The number of grape varieties grown : Chardonnay, Pinot Noir and Pinot Meunier

13

The number of exploited hectares around the villages of Venteuil, Damery, Cumières...

70 0000

The number of yearly produced bottles



Throughout the vegetative cycle, Maison Louis Déhu tries to treat as little as possible. The treatments are only used in case of meteorological urgencies.

Moreover, they do not use insecticides, to preserve **biodiversity**.

This **authenticity** and this respect of **terroir** are transcribed through their cuvées.

WINEMAKING

During the winemaking, some cuvées are elaborated with the use of oak barrels, others with stainless steel tanks.

To obtain Champagne imprinted with **freshness** and **fruit**, the malolactic fermentation is not achieved.

Thereby, the wines obtained are **light** and **equilibrated**, even those which spent some time in barrels.



THE CUVÉES



Fresh and equilibrated, this Brut Champagne is an assemblage of Chardonnay, Pinot Noir and Pinot Meunier. It will be perfect as an aperitif or accompanying a white fish.



Fruity and lickerish, it is an assemblage rosé: 10% red wine and 90% white wine from the vinification of Pinot Noir and Pinot Meunier. The grapes that are used for the red wine come from their old vines in Cumières.

It was awarded one star at the Hachette Wine Guide 2021. ★

THE CUVÉES



Exclusively elaborated in oak barrels, this Blanc de Blancs from Chardonnay is fine and elegant. It accompanies meals wonderfully.

It was awarded two stars and a "coup de cœur" at the Hachette Wine Guide 2021.



This Blanc de Blancs from Chardonnay is very delicate. It will pair admirably with fish and seafood.

They also produce Brut Nature, Demi-sec and Vintage Champagnes.

WINE TOURISM

To admire the hilly landscape of the Marne Valley and visit the Champagne route, Maison Louis Déhu welcomes you in their lodging in Venteuil.

Airbnb: Gîte - Hermitage

You will be able to cross the road and meet Thierry and Isabelle at the winery, whom will be delighted to have you taste their cuvées.



THANK YOU FOR READING



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