

Champagne Paul Déthune Tasting



Date : Wednesday, 21st January 2015
Time : 6:30pm to 8:30 pm
Venue : 21/F Hong Kong Wine Vault (Tin Wan)
No. of Attendees : 60
Wines Tasted : Paul Déthune Brut
Paul Déthune Rosé
Paul Déthune Blanc de Noirs
Paul Déthune Cuvée Prestige
Paul Déthune 2002 Millésime
Paul Déthune 2004 Millésime
Paul Déthune 2005 Millésime
Paul Déthune Cuvée à l'Ancienne

The Déthunes are one of the oldest families in Ambonnay, having tended vines on the village's privileged slopes since the early 17th century. Today the estate is run by Pierre Déthune who grew up walking through the vineyards with his father Paul, the heir of a dynasty of winemakers that dates back to 1610. Like his great-grandfather Leon, his grandfather Henri and his father Paul, Pierre is tracing his own path... in the heart of the grassy wine country of Ambonnay.



Pierre and his wife Sophie are grower-producers with seven hectares planted with Pinot Noir and Chardonnay in a 70:30 ratio, entirely within the Ambonnay Grand Cru



The house and outbuildings in rough-cast stone are beautifully covered with ivy that changes colour symbolically with the seasons

Vineyard – This terroir bears the appellation of Grand Cru excellence (only 17 communes have this honour) and all farmed according to biodynamic principles. The couple not only respect for the best of tradition, but combines with the technology in order to improve the quality of their champagnes.

Paul Déthune Brut

A blend of 70% Pinot Noir and 30% Chardonnay (including 30%-50% reserve wine to give the wine a very consistent quality). Light gold color, it shows a musky of orange pith and red berries on the nose, Juicy and freshness are combined with its creamy flavor. A distinguished wine with a delicate honey finish!

Paul Déthune Rosé

A blend of 80% Pinot Noir and 20% Chardonnay. Dark pink, it exhibits the aromas of strawberry, raspberry and pungent flowers, with smoky minerality and a touch of spices. Pierre chose a demanding method of blending, where the pressed juice is given a short maceration with the Pinot Noir skins to achieve a pronounced colour that is neither really red nor rosé, then the 20% Chardonnay is added to lighten and fix the colour, giving the appearance consistency. This rosé express acidity and fruitiness.

Paul Déthune Blanc de Noirs

100% Pinot Noir – fermented and matured in 205-litre Champagne oak barrels. It shows pale color, pungent aromas of pear skin, followed by spices and smoky notes, decent acidity, creamy and well-balanced with excellent length on the finish.

Paul Déthune Cuvée Prestige

A blend of 50% Pinot Noir and 50% Chardonnay (including 30% reserve wine)
It appears bright gold color, a beautifully aromas of pear and peach skin with a touch of flower notes, the palate is full-bodied, mineral and chalky.

Paul Déthune 2002 Millésime

A blend of 40% Pinot Noir and 60% Chardonnay. It exhibits pale color, with the aromas of buttery and nutty, a fully chalky and mineral flavor on the palate, its acidity keeps the wine relatively freshness and sharp.

Paul Déthune 2004 Millésime

This 2004 Millésime appears gold color and the bubbles are very fine and lively. Vanilla, and roses with subtle oak characters on the nose. It has the clearly citrus notes - grapefruit, lime, lemon and mineral at the end tastes.

Paul Déthune 2005 Millésime

It emerges golden colour, with beautifully aromas of buttery and citrus, with chalk and sweet almond flavors on the palate, accompanied by fresh licorice, mineral and superb textures at the end notes. It's good for drink alone or pairing with seafood!

Paul Déthune Cuvée à l'Ancienne

A blend of 50% Pinot Noir and 50% Chardonnay – fermented and matured in 205-litre Champagne oak barrels then bottled in a traditional way by using cork stopper with hemp twine instead of wire cap, and aged for seven years in the cellar.
It shows deep old gold color, a succession of delicate aromas of peach, grapefruit, vanilla and sweet almond on the nose, powerful, finesse and layered-textured on the finish.



Sophie Déthune is sharing the story and evolutions of the estate with us. Ladybugs, present in the vineyards, are a guarantee of a healthy environment. The lady bird is also the symbol of the village of Ambonnay.

Déthune is committed to respecting the environment, using sustainable viticulture methods to work the vines. The estate has put many practices in place – Biodiversity, Crop protection and Crop maintenance that have led to it being granted the highest level of HEV certification (High Environmental Value), created by the second Grenelle environment forum and recognised by national authorities. HEV Certification for farmers and winemakers attests to their respect for the environment.

Upon taking over operations, Pierre modernised the assets he inherited from Paul, adding a pneumatic press in 1990. He added temperature-controlled tuns and oak barrels to the vat room. Pierre also purchases two to four 205-hl barrels each year from the Tonnellerie de Champagne in order to create new aromatic complexities.



In 1999, Pierre wanted to start producing sustainable energy. Five years later, the winery, a pioneer in the Champagne region, was equipped with 54 sq.m of solar panels. Thanks to this installation, the winery now produces 20% of its electricity consumption. It also reduces its water consumption by 20% by collecting rain water. All of these approaches aim to protect the environment as well as the consumers' well-being!