

Champagne DUMENIL

Amour de Cuvée

Blanc de Noirs

1er Cru

Round and elegant...

Exclusively made up with black skinned grapes from the 1st pressing, subtle blend between the fruitiness of Pinot Meunier and the refinement of Pinot Noir, Amour de Cuvée is a champagne with flesh, and it casts its spells on you...

Let your nose be seduced by its charming aromas before you taste its full-bodied and thoroughbred personality..



Blend :

Pinot Noir 50%

Pinot Meunier 50%

Grapes coming exclusively from Premiers Crus villages from the *Montagne de Reims* :

Chigny-les-Roses, Rilly la Montagne et Ludes

Tasting notes :

Visual aspect : pale gold colour with a fine mousse

On the nose: the fruity notes are intense : small wild red berries (blackcurrants, wild strawberries), dried fruit, grilled almonds, quince, mirabelle plums.

On the palate : Raspberry flavours underline the freshness and smoothness of this cuvée. The flavours are full and concentrated, showing marvellous balance between succulence and lively acidity. Long finish, slightly spicy.

Pairing wine & food : Perfect at *l'apéritif*, this Champagne with a rich personality is an ideal match with traditional French cuisine : a foie gras will emphasize its flavours of grilled coffee-beans ; game, either stewed or in a terrine, underlines the structure of this cuvée. For dessert, try it with a red fruit *bûche* to underline its freshness.

Serving temperature : 9 °C

Dosage : 8 grams of sugar per litre

Available in bottle (0,75 l)

