

For the amateurs of purity and elegance...

Blanc de Blancs 100% Chardonnay, 1^{er} Cru.



Blend : 100% Chardonnay Premier Cru from the Montagne de Reims with 50% of reserve wines.

Crus : 100% 1^{er} Cru

Tasting : Visual aspect : fine and regular bubbles. The smooth and persistent mousse reveals a supple wine with bronze reflections, typical of wines made from Chardonnay.

In mouth, it reveals a perfect balance between roundness and liveliness, with hints of citrus fruits (grapefruit) and fresh almonds.

The aftertaste is long, marked by toasted and vanilla flavours, revealing the use of reserve wines. It is a great light wine, displaying a delicate acidity and offering a long ageing potential.

Soil type : Clay-chalk and chalk

Vineyard : 30 years of age, old vines cultivated by hand, low yield giving birth to higher a concentration of aromas. South-exposed and southeast-exposed hillsides.

Pruning : Short and selective to optimize ripening. Chablis type.

Harvesting : By hand. Rigorous selection on the vines to obtain optimum ripeness, a high natural degree and fully-flavoured aromas

Pressing : 4000 kg Coquard press with sloping plates for fine, delicate splitting of the must. Only the cuvées (1st pressing) are selected to make our Brut Blanc de Blancs.

Wine-making : Temperature controlled stainless steel tanks. Alcoholic and malolactic fermentations. Racking 10 days after fermentation. Cold stabilization then filtering. The Chardonnay wines are aged on the lees for 6 and 18 months to bring roundness and smoothness to the wine.

Ageing : The bottles aged in our cellars dug in chalk at a constant temperature of 12°C

Disgorging : With ice, 3 months before dispatching to keep freshness and minerality.

Dosage : 8 g sugar/liter

Ageing potential : More than 10 years

Pairing wine and food : Wonderful at the apéritif, this champagne will be the ideal match with fish (burbot, terrine of cod, scallops carpaccio).

Serving temperature : 8°C



CHAMPAGNE
Duménil
PREMIER CRU