



Champagne BRUT BLANC DE BLANCS Premier CRU

Character of the cuvee:

100% Chardonnay
50% reserve wine
3 years in the cellars

For lovers of Chardonnay offering liveliness and roundness in the aftertaste... typical flavours displayed by white grapes from the Montagne de Reims.

This 100% Chardonnay cuvee shows a nose marked by citrus hints before its silky structure cuddles your taste buds.

Crus: Premiers Crus from the Montagne de Reims: Chigny-les-Roses, Rilly la Montagne, and Ludes

Tasting notes:

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

On the nose: citrus fruits (grapefruit, lemon, tangerine) and white flowers (jasmine).

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.

Pairing wine and food:

Wonderful as a summertime apéritif, this champagne will be the ideal match with fish (scallops carpaccio, fish terrine with citrus fruits).

Serving temperature: 8 °C

Available in bottle (0,75 l)

Soil type: The extraordinary capacity of hydric regulation of the clay from Chigny-les-Roses gives unique elegance to this cuvee.

Average age of the vines: 30 years

Vineyard: Hillsides cultivated manually, selective and strict pruning and flower cluster thinning.

Manual harvesting

Pressing: 4000 kg Coquard press with sloping plates.

Wine-making: Only the cuvees (1st pressing) are selected to make our Blanc de Blancs.

A malolactic fermentation is completed to guarantee roundness and smoothness.

Reserve wines are kept for one year in temperature controlled stainless steel tanks.

Ageing: The minimum ageing period of our wines is 3 years in the cellars, to bring smoked and spicy flavours in the aftertaste.

Disgorging with ice: Brut dosage 4 months before dispatching to bring roundness in the aftertaste. Dosage made from a blend of reserve wines and cane sugar.



CHAMPAGNE DUMENIL

Rue des Vignes - 51500 Chigny-les-Roses - France

Tel. : 00 33 (0)3 26 03 44 48 - Fax : 00 33 (0)3 26 03 45 25 - e.mail : info@champagne-dumenil.com

www.champagne-dumenil.com