



Champagne BRUT MILLÉSIME 2004

Character of the cuvee:

60% Chardonnay
20% Pinot Noir
20% Pinot Meunier
7 years in the cellars

For lovers of complex and vinous Champagnes displaying roasted flavours...

Made from a blend of 3 grape varieties with a majority of Chardonnay the Vintage 2004 offers high an ageing potential. Champagne with strong character, it shows exceptional flavours of gingerbread in mouth and a lot of freshness in the aftertaste.

Crus: Chigny-les-Roses, Cernay-lès-Reims

Tasting notes:

Visual aspect: Shimmering gold. Very tiny bubbles. Pretty ring of beads.

On the nose: Quince, prunes, very intense aromas.

In mouth: Grilled flavours, hazelnuts. Silky and full-bodied mouth with a mineral aftertaste which lingers on a long time.

Pairing wine and food:

Champagne for connoisseurs, this vintage is ideally served with fried foie gras as a starter .This robust wine is an ideal match with red meat and game. At dessert time, a caramelized pear tart will be a good choice.

Serving temperature: 10 °C

Available in bottle (75 cl)

Soil type: Chalk and clay . The parcels benefit from good conditions of sun exposure.

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 Vintage 2004.

The promising natural acidity of the harvest 2004 makes of this vintage a great year showing an extraordinary ageing potential. The malolactic fermentation guarantees smoothness and roundness.

Ageing: 7 years in the cellars to bring toasted and spicy flavours in the aftertaste.

Disgorging with ice: Brut dosage 6 months before dispatching to bring roundness in the aftertaste. Dosage made from a blend of reserve wines and cane sugar.



CHAMPAGNE DUMENIL

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