

CUVEE DUMENIL BRUT NATURE MILLESIME 2002 (DUMENIL ZERO DOSAGE VINTAGE 2002)

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The vintage 2002

First vintage of the 3rd millennium, it is a great year combining high degrees and superb acidity levels.

A mild winter led to a quick development of vegetation in spring. After an early flowering the summer was warm and hot with cool nights. The harvest took place under the sun, which favoured ripeness of the grapes together with our south-exposed hillsides.

The Cuvée Brut Nature Millésime 2002

An exceptional vintage gives birth to a remarkable cuvee.

We decided to make a zero dosage cuvee (i.e. no sugar added at disgorging) to reveal the magnificence of the wine, naked, totally pure.

Blend : 60% Chardonnay
20% Pinot Noir
20% Pinot Meunier

Tasting : This cuvee aims at purists in search of freshness, mineral notes and elegance with a fruity and powerful touch.

Pure, fluid and thoroughbred, the wine is complex and ample.

Nose: hints of jasmine, citrus fruits, candied fruits and pastry.

In mouth, it reveals a perfect balance between sweetness, liveliness and aromatic complexity (white peaches, candied lemon). The aftertaste showing extreme coolness leaves a sensation of purity without austerity

Crus : Chigny-les-Roses (1^{er} Cru from the Montagne de Reims) and Cernay-les-Reims

Soil type : Clay-chalk

Average age of vines : 30 years, **old vines** cultivated by hand, low yield giving birth to higher a concentration of aromas

Pruning : short and selective to optimize ripening.

Cordon de Royat for Pinot Noir and Meunier vines

Chablis type for Chardonnay vines

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 Nature Millésimé 2002.

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 9 months to bring roundness and smoothness to the wine

Ageing : since June 25th 2003, the bottles have been ageing 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.

Pairing wine and food :

Companion of your precious moments, diamond on your table at the apéritif, this champagne will be the ideal match with delicacies showing iodized aromas (fish, seafood) and is ideally suited with Asian specialties.

Serving temperature: 9 – 10 °C

