

CHAMPAGNE
Duménil

ARTISAN VIGNERONNE

Spécial Club 2018



Appellation Control	AOC Champagne
Estate name	Champagne DUMENIL - France
Geographical location	Montagne de Reims 1er Cru Chigny-les-roses, Rilly-la-Montagne, Ludes
Soil composition	Microporous chalk and limestone
Harvesting method	Manual
Grape varieties	60 % Pinot Noir 40 % Chardonnay
Average age of wines	35 years
Ageing process	6 years
Total production	2100 bottles
Wine making process	First press only. Alcoholic and malolactic fermentation controlled by thermoregulation Stainless steel tanks to respect the freshness Duménil built its reputation on vintages collection, Harvest : August, 25th, dry year, very concentrated. The Special Club 2018 blend receive the agreement after a blind tasting before bottling and after disgorgement to control the respect of the quality charter «Special Club requirements». Special Club cuvee is the guaranty of rich and expressive champagne
Tasting notes	Eye : Golden yellow color with elegant bubbles. Nose : Elegant nose with white peach hints, floral. Mouth : Delicate fruity with powerful structure, crispy final Final : Precise, rich and fresh
Food - Wine pairing	Refined diner : Fish and shellfish
Aging potential	10 years and more...
Alcoholic content	12 %
Dosage	Brut - Liquor made of reserve wine and cane sugar
EAN Code	3760242500467

Selected for exceptional
potential of aging

*Pur, Precise
and Powerful*