

Oenothèque Millésime 2008



*Selected for exceptional
potential of aging*

Elegant
&
Powerful

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	Deep chalk and limestone
Harvesting method	Manual
Grape varieties	60 % Chardonnay 20 % Pinot Meunier 20 % Pinot Noir
Average age of wines	30/35 years
Ageing process	15 years on yeasts Recently disgorged
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, created only if high potential of aging (natural acidity) In 2008, low yield for the chardonnay especially with early flowering, guaranty of concentrated aromas.
Tasting notes	Eye : Brilliant gold with fine and lively bubbles. Nose : Seductive nose : Cooked apples and ripe white peaches Mouth : Silky texture, rich flavors of yellow fruits with notes of honey, toasted brioche Final : Very long with biscuits hints, seductive freshness at the end
Food - Wine pairing	Perfect for fine diner : Foie gras, Duck, red meat or parmesan...
Aging potential	10 years and more...
Alcoholic content	12 %
Dosage	Extra-Brut - 5 g/l Liquor made of reserve wine and cane sugar