

CHAMPAGNE
Duménil

ARTISAN VIGNERONNE

Noirs de Montagne

TRILOGIE

PREMIER CRU



The family's historic terroir, this signature cuvée embodies the Duménil style with a touch of Chardonnay for a vibrant finish. This elegantly fruity cuvée invites conviviality.

Appellation:

AOC CHAMPAGNE

Terroir:

Montagne de Reims – 1^{er} cru
Chigny-les-Roses, Rilly-la-Montagne et Ludes

Characteristics:

Homage to the Terroir. The historic lands of the Meunier grape variety, the microclimate of the three villages ensures a seductive fruitiness and a beautiful freshness.

Soil composition:

Chalk & clay-limestone

Grape varieties:

60% meunier
30% pinot noir
10% chardonnay

Average age of the vines:

30 years

Cellar aging:

3 years

Resting time after disgorgement:

4 months

Environmental commitments:

Preservation of living soils, sustainable vineyard management, soil cultivation and ploughing. No insecticide. Pesticide residue testing, controlled yields (strict debudding). Double certification: High Environmental Value Level 3 and Sustainable Agriculture Certification

Vinification:

Coquard 4000 and 8000 kg presses with variable capacity. Doctrine: 'as soon as picked, as soon as pressed'. Temperature-controlled vats. Malolactic fermentation.

Dosage:

EXTRA-BRUT – Liqueur made from reserve wine and cane sugar according to a historic recipe adapted to each vintage.

Pairing :

Cold cuts, carpaccio, tapas

Moments:

Aperitif with friends

Tasting notes:



Bright gold with fine bubbles



Crushed strawberry, cherry



Raspberry, marzipan

Gourmand and elegantly fruity finale



