

CHAMPAGNE
Duménil

ARTISAN VIGNERONNE

Noirs de Montagne

TRILOGIE

PREMIER CRU



The family's historic terroir with **majority of Meunier 1er Cru**, 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
North face of the Montagne

Named-place :

Lieu-dit « Les Coutures »

Lieu-dit « Les Corigniers »

Lieu-dit « Les Clos Yons »

Characteristics :

Homage to the Terroir. The elegant expression of Meunier 1er Cru historic reveals the specific terroir, Combination of 3 elements : soil + microclimate + exposure assume a seductive fruitiness and a beautiful freshness.

Soil composition :

Cinq terres : 5 layers
chalk – marne – fine sand – silt – fine clay

Grape varieties :

60% meunier Chigny-les-Roses

30% pinot noir Ludes

10% chardonnay Rilly-la-Montagne

Average age of the vines :

30 years

Cellar aging :

3 years

Resting time after disgorgement :

4 months

Vinification :

Coquard PAI 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

Special historical know-how about the 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, by the glass in wine-bars, perfect for a special friday evening at home

Tasting notes :



Bright gold with fine bubbles



Crushed strawberry, cherry



Raspberry, marzipan

Gourmand and elegantly fruity finale



