

CHAMPAGNE
Duménil
ARTISAN VIGNERONNE

Rosé de Montagne

TRILOGIE

PREMIER CRU



A seductive cuvée, this blended rosé is made from 8% red wine (only) from Meuniers, with a fruity flavour that is both rich and subtle.

Appellation:

AOC CHAMPAGNE

Terroir:

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

Characteristics:

Historically known for Pinot Meunier, the microclimate of the three villages ensures a seductive fruitiness and lovely freshness.

Soli composition:

Chalk, clay-limestone

Grape varieties:

60% meunier from Chigny-les-Roses
30% pinot noir from Ludes
10% chardonnay from Rilly-la-Montagne

Average age of the vines:

30-50 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:

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




Pairing :

Salmon, fresh goat's cheese, red fruit dessert

Moments:

Convivial aperitif, romantic diner

Tasting notes:

-  Coppery gold with fine bubbles
-  Redcurrant, raspberry
-  Fresh strawberry, marzipan, hint of cocoa

A seductive finish full of subtlety, a veritable aromatic palette



