

Rosé de Montagne

TRILOGIE

PREMIER CRU

CHAMPAGNE
Duménil

ARTISAN VIGNERONNE



Rare blended rosé with red wine from meunier, seductive cuvee with fruity flavours and elegant final.

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 Corigniers »

Lieu-dit « Les Coutures »

Lieu-dit « Les Clos Yons »

Lieu-dit « Les Beaunes» 1958 for red wine

Characteristics :

Red wine from meunier 1er Cru planted in 1958.

The elegant expression of Meunier reveals delicate fruity flavors

Combination of 3 elements : soil + microclimate + exposure assume a beautiful freshness in final

Soil composition :

Cinque terres : 5 layers

chalk – marne – fine sand – silt – fine clay

Grape varieties :

1/3 meunier including 8% red wine from meunier

1/3 pinot noir

1/3 chardonnay

Average age of the vines :

30 years – 65 years for the red wine

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 :

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 :

Salmon, barbecue, fresh goat's cheese, red fruits

Moments:

Convivial aperitif, romantic dinner

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



