

CHAMPAGNE
Duménil
ARTISAN VIGNERONNE

Blanc de Blancs

HISTOIRE DE CHARDONNAYS



A **tribute to my grandmother Cécile**, a pioneer in planting Chardonnay in Chigny les Roses, this cuvée reflects the **specific identity** of its terroir. Three **distinctive plots** are selected for their balance between fruitiness, **freshness** and length on the palate.

Terroir :	North face of Montagne de Reims Chigny-les-Roses - 1^{er} cru
Named-place :	Lieu-dit « Les Bassignons » Lieu-dit « Les Houssets » Lieu-dit « Les Carrières »
Characteristics :	We benefit from old Chardonnay vines in Chigny-les-Roses thanks to the boldness of my grandmother. She started planted them in 1969 to create the exceptional vintages she dreamed of.
Soil composition :	« Cinque terre » : 5 layers chalk – marne – fine sand – silt – fine clay
Grape varieties :	100% chardonnay
Average age of vines :	30-50 years
Cellar aging :	3 years
Resting time after disgorgement :	4 - 6 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:	Fish and shellfish, exotic cuisine
Moments:	Summer aperitif, fine dining
Tasting notes:	Bright gold with fine bubbles Candied citrus fruit White flowers, grapefruit Fresh & pure finale



