

CHAMPAGNE  
**Duménil**  
ARTISAN VIGNERONNE

Millésime 2019

ANNÉE D'EXCEPTION



The 2019 harvest was selected for its exceptional **aromatic concentration**, the result of a harvest combining **low yields and beautiful acidity**.



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| <b>Terroir:</b>                         | North face of Montagne de Reims<br>Chigny-les-Roses 1 <sup>er</sup> cru   |
| <b>Characteristics:</b>                 | The northern exposure and the distinctive character of Chigny-les-Roses Chardonnay guarantee a vintage with excellent ageing potential.                           |
| <b>Soil composition:</b>                | « <b>Cinque terre</b> » : 5 layers<br>Chalk – marne – fine sand – silt – fine clay  |
| <b>Grape varieties:</b>                 | 60% chardonnay<br>20% pinot noir<br>20% pinot meunier   |
| <b>Average age of the vines:</b>        | 30-50 years   |
| <b>Cellar aging:</b>                    | 6 years   |
| <b>Resting time after disgorgement:</b> | 6 months  |
| <b>Vinification:</b>                    | Coquard 4000 and 8000 kg presses with variable capacity. Doctrine: 'as soon as picked, as soon as pressed'. Temperature-controlled vats. Malolactic fermentation. |
| <b>Dosage:</b>                          | BRUT – Liqueur made from reserve wine and cane sugar according to a historic recipe adapted to each vintage.  |
| <b>Pairing:</b>                         | Foie gras, roast shoulder of lamb, comté cheese   |
| <b>Moments :</b>                        | An elegant dinner   |
| <b>Tasting notes:</b>                   | Bright gold colour with fine bubbles<br>Stewed apple<br>Notes of honey and toasted bread<br>A generous and indulgent finish                                       |



