

CHAMPAGNE
Duménil

ARTISAN VIGNERONNE

Nature

PURETÉ DU TERROIR



Produced only in **exceptional years**, purity requires a **precise blend of numerous reserve** wines to preserve the harmony of flavours.



Appellation:

AOC CHAMPAGNE

Terroir:

**Montagne de Reims North face
Chigny-les-Roses - 1^{er} cru**

Characteristics:

The sunniest years are selected for the basic blend of this cuvée. With no added sugar, the ageing period is crucial for developing the aromatic richness of great purity and an excellent base year **started in 2002.**

Soil composition:

« Cinque terre » : 5 layers
Chalk – marne – fine sand – silt – fine clay

Grape varieties:

**1/3 chardonnay
1/3 pinot noir
1/3 meunier**

Cellar aging:

5 years

Time after disgorgement:

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:

ZERO DOSAGE

Pairing:

Asian food, sea-food, sushis

Moments:

A dinner by the sea

Tasting notes:

Right gold with the bubbles
Rhubarb
Iodine and mineral notes
A rich & clean finish



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