

CHAMPAGNE  
**Duménil**  
ARTISAN VIGNERONNE

# Réserve 27

MÉMOIRE DE 1996 À 2022



**The richness provided by the perpetual reserve is perfectly balanced with the freshness of the terroir and the expertise in winemaking.**

**Appellation:**

AOC CHAMPAGNE

**Terroir:**

Montagne de Reims –Chigny-les-Roses - 1<sup>er</sup> cru

**Particularités:**

Tribute to Michel, 27 years currently make up the perpetual reserve started by my father since the great vintage of 1996.

**Soil composition:**

Chalk & clay-limestone

**Grape varieties:**

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

**Average age of the vines:**

30-50 years

**Cellar aging:**

3 years

**Resting time after disgorgement:**

6 months

**Environmental commitments:**

Preservation of living soil, reasoned vineyard management, tillage and ploughing. No insecticide. No pesticide residues, controlled yields (strict disbudding). Double High Environmental Value level 3 certification and Viticulture Durable certification.

**Vinification:**

Coquard 4000 and 8000 kg variable-capacity presses "No sooner picked than pressed" doctrine. Malolactic fermentation Thermo-controlled stain-steel vats.

**Dosage:**

BRUT - A liqueur made from reserve wine and cane sugar according to a historic recipe adapted to each cuvée.

**Pairing :**

Beef en croûte, duck breast, mushrooms

**Moments:**

Family celebration

**Tasting notes:**

 Bright gold with fine bubbles

 Cooked yellow fruits

 Baked apple, brioche

Gourmet finish with notes of vanilla

