

CHAMPAGNE
Duménil

ARTISAN VIGNERONNE

Spécial Club 2018



Geographical location	North face of Montagne de Reims 1er Cru Chigny-les-roses, Rilly-la-Montagne, Ludes
Soil composition	Cinq terres : 5 layers Chalk – marne – fine sand – silt – fine clay
Harvesting method	Manual
Grape varieties	60 % Pinot Noir 40 % Chardonnay
Average age of wines	35 years
Ageing process	6 years
Total production	2100 bottles
Wine making process	First press only. Alcoholic and malolactic fermentation controlled by thermoregulation. Stainless steel tanks to respect the freshness. Duménil built its reputation on vintages collection. Harvest : August, 25 th 2018, dry year, very concentrated. The Special Club 2018 blend receive the agreement after a blind tasting before bottling and after disgorgement to control the respect of the quality charter «Special Club requirements». Special Club cuvee is the guaranty of rich and expressive champagne
Tasting notes	Eye : Golden yellow color with elegant bubbles. Nose : Elegant nose with white peach hints, floral. Mouth : Delicate fruity with powerful structure, crispy final Final : Precise, rich and fresh
Food - Wine pairing	Refined diner : Fish and shellfish
Aging potential	10 years and more...
Alcoholic content	12 %
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.

Selected for exceptional potential of aging

*Pur, Precise
and Powerful*