

CHAMPAGNE  
**Duménil**

ARTISAN VIGNERONNE

*Noirs de Montagne*

TRILOGIE

PREMIER CRU



The family's historic terroir with **majority of Meunier 1er Cru**, this signature cuvée embodies the Duménil style with a **touch of Chardonnay** for a vibrant finish. This elegantly fruity cuvée invites **conviviality**.



**Appellation :**  
**Terroir :**

AOC CHAMPAGNE  
Montagne de Reims – 1<sup>er</sup> cru  
North face of the Montagne

**Named-place :**

**Lieu-dit « Les Coutures » Chigny les Roses Meunier**  
**Lieu-dit « Les Corigniers » Lunès Pinot Noir**  
**Lieu-dit « Les Clos Yons » Rilly la Mont, Chardonnay**

**Characteristics :**

Homage to the Terroir.  
The elegant expression of Meunier 1er Cru historic  
Specific terroirs revelation  
A seductive **fruitiness** and a beautiful **freshness**.

**Soil composition :**

**« Cinque terre »**  
Chalk – marl – fine sand – silt – fine clay

**Grape varieties :**

**60% meunier** Chigny-les-Roses  
**30% pinot noir** Ludes  
**10% chardonnay** Rilly-la-Montagne

**Average age of the vines :**

30 years

**Cellar aging :**

3 years

**Time after disgorgement :**

4 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 :**

**EXTRA-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 :**

Cold cuts, carpaccio, tapas

**Moments :**

Aperitif with friends, by the glass in wine-bars, perfect for a special friday evening at home

**Tasting notes :**

Bright gold with fine bubbles  
Crushed strawberry, cherry, raspberry, marzipan  
Gourmand and elegantly fruity finale



