

CHAMPAGNE
Duménil

ARTISAN VIGNERONNE

Rosé de Montagne

TRILOGIE

PREMIER CRU



Rare blended rosé with red wine from meunier, seductive cuvee with fruity flavours and elegant final.

Appellation:

AOC CHAMPAGNE

Terroir:

Montagne de Reims –1^{er} cru

Chigny-les-Roses, Rilly-la-Montagne et Ludes

Characteristics:

Historically known for Pinot Meunier, the microclimate of the three villages ensures a seductive fruitiness and lovely freshness.

Soil composition:

5 layers chalk, marne, sand, clay, limestone

Grape varieties:

1/3 meunier

1/3 pinot noir

1/3 chardonnay

8% red wine from Meunier grape

Average age of the vines:

30-50 years

Cellar aging:

5 years

Resting time after disgorgement: 4 to 6 months

Environmental commitments: Preservation of living soils, sustainable vineyard management, soil cultivation and ploughing. No insecticide. Pesticide residue testing, controlled yields (strict debudding). Double certification: High Environmental Value Level 3 and Sustainable Agriculture Certification

Vinification:

Coquard 4000 and 8000 kg presses with variable capacity. Doctrine: 'as soon as picked, as soon as pressed'. Temperature-controlled vats. Malolactic fermentation.

Dosage:

BRUT – Liqueur made from reserve wine and cane sugar according to a historic recipe adapted to each vintage.

Pairing:

Salmon, barbecue, fresh goat's cheese, red fruits

Moments:

Convivial aperitif, romantic dinner

Tasting notes:

 Coppery gold with fine bubbles

 Redcurrant, raspberry

 Fresh strawberry, marzipan, hint of cocoa

A seductive finish full of subtlety, a veritable aromatic palette



