

CHAMPAGNE
Duménil

ARTISAN VIGNERONNE

Rosé de Montagne

TRILOGIE

PREMIER CRU



Rare blended rosé with red wine from **meunier**, a seductive cuvee with **delicate fruity** flavours in final.

Terroir :

Montagne de Reims – 1^{er} cru
Chigny-les-Roses, Rilly-la-Montagne et Ludes
North face of the Montagne

Named-place :

Lieu-dit « **Les Corigniers** »
Lieu-dit « Les Coutures »
Lieu-dit « **Les Clos Yons** »
Lieu-dit « **Les Beaunes** » 1958 for red wine

Characteristics :

Red wine from meunier 1er Cru planted in 1958.
Only 7 to 8% added
Combination of 3 elements : soil + microclimate + exposure for a beautiful freshness in final

Soil composition :

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

Grape varieties :

1/3 meunier including 8% red wine from meunier
1/3 pinot noir
1/3 chardonnay

Average age of the vines :

30 years – 65 years for the red wine

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 :

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 :

Salmon, barbecue, fresh goat 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



