



CHAMPAGNE
Duménil
— PREMIER CRU —

by Jany Poret

Rich and delicate

Cuvée Jany Poret offers a supple body characterised by iodine notes with fresh, ripe fruit.

The triple influence of chalk, sand and clay – typical of the village of Sacy, Premier Cru in La Montagne de Reims – produces superbly balanced blends with the dominant sandy soil bringing extra lightness to enhance the full, ripe fruit aromas (citrus fruit, stewed fruit and honeyed floral notes).

Hugues Poret is the latest member of his family to craft fine champagnes from these precious vineyards which have been passed down from generation to generation in an unbroken family heritage.

Terroir : Sacy 1er Cru

Ageing on lees : 3 years ageing in our cellars

Disgorging : To impart the luscious roundness on the finish each bottle is disgorged 4 months before despatch and given a dosage made of aged wine and cane sugar.

Tasting notes : Pale gold in colour with a satiny finish and fine, lively bubbles.

The nose is discreet at first with hints of fresh fruit before opening out to release riper fruit aromas (apples, stone fruit). The mouth is full, well balanced,



fresh and light. The mid palate is richly fruity with a soft, full texture which highlights the ripeness of the fruit and drives the wine towards oxidative notes of macerated fruit and a finish nuanced with hints of sweet spices. The golden yellow colours and fine bubbles promise a champagne of great elegance.

The nose is full of finesse, opening with youthful aromas of white fruit and citrus.

The attack is bold and pure leading to a fresh, lemony sensation on the palate.

Long and expressive with good ageing potential.

Food Matching : Ideally serve as an aperitif for a friendliness time but also a wonderful match with poultry, white meats and with light cheeses.

Serving moment : Slowly chill the bottle in an ice bucket and serve at 8 °C

Awards :



GILBERT & GAILLARD
THE WORLDWIDE WINE SIGNATURE

l'union
CHAMPAGNE ARDENNE PICARDI
L'Ardennais

Blend : 60 % Meunier - 30 % Pinot noir - 10 % Chardonnay

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À CHIGNY-LES-ROSES