



CHAMPAGNE
Duménil
PREMIER CRU

Brut Nature

Pure et Nature

Wine in all its purity ! The absolute expression of the terroir.

All the power and maturity of a very great wine.

A wonderfully expressive range of aromas, bold fruitiness and a silky finish.

A chance to discover the purity of wine from Chigny-Les-Roses.

A champagne for the purist, Brut Nature blends potency and fruitiness in the pure, unadulterated expression of a single terroir. The village of Chigny-Les-Roses is famous for the round fruitiness of its wines which makes it the perfect place to produce a champagne without dosage. Black grapes dominate in this blend of wines specially selected for their natural suppleness. A little Chardonnay is included in the blend to add freshness and minerality. This is a champagne that will both astonish and delight you with its mixture of complexity and power.

Terroir : 1er Cru - Montagne de Reims
Chigny-Les-Roses

Ageing on lees : Brut Nature spends 4 years ageing in our cellars



Disgorging :

No dosage, disgorged 4 months before despatch.

Tasting Notes :

Tiny bubbles set in a field of sparkling iridescence.

On the nose : Pineapple, apricots and vine peaches.

On the palate : A pleasant freshness driven by notes of citrus fruit, grapefruit in particular.

The same freshness persists right through to the finish where it is complemented by an agreeable breadth and depth.

Food Matching :

A champagne for the purists, Brut Nature is sublime with seafood platters (prawns, oysters, and smoked fish) .

Serving Moments :

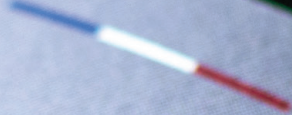
Any sophisticated culinary occasion that calls for an outstanding wine .

Awards :



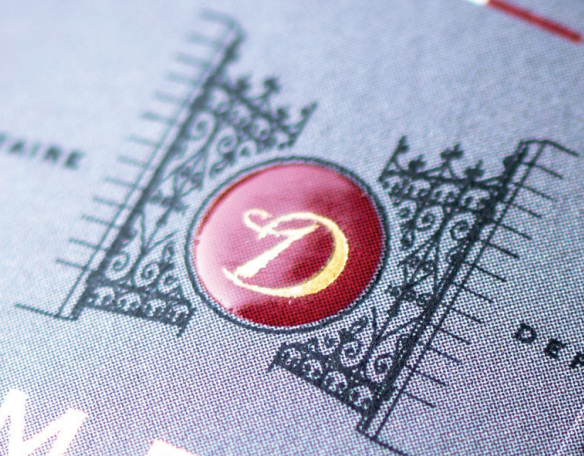
Blend : 40% Meunier - 40% Pinot noir - 20% Chardonnay

PRODUIT DE FRANCE



PRODUCT OF FRANCE

PROPRIÉTAIRE



DEPUIS 1854

CHAMPAGNE
Duménil
PREMIER CRU
Nature

CHARENTAIS-ROSES