



CHAMPAGNE
Duménil
PREMIER CRU

Rosé Vieilles Vignes

Fruity et Délicate

The delightful fruitiness of rosé plus the elegant Duménil 'savoir-faire'.

Delicate with the bite of fresh fruit.

A subtle harmony between fruitiness and elegance, this blended rosé bears all the hallmarks of the traditional Duménil expertise.

Lovers of luscious rosé champagnes will be delighted by the use of red wine from very old Pinot Meunier vines.

There are very few champagne makers who emphasise the powerful fruitiness of this varietal. The precise blend of light, ethereal wines with a judicious amount of red wine creates a champagne that is elegant, fruity and unequalled.

Terroir : 1er Cru - Montagne de Reims
Chigny-Les-Roses, Rilly-La-Montagne,
Ludes

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 Brut dosage made of aged wine and cane sugar..



Tasting Notes :

A dance of scintillating bubbles against a pretty salmon pink background.

On the nose: aromas of crushed strawberries and Morello cherries.

On the palate: elegant red fruit flavours in abundance.

The finish is pleasantly fresh with a hint of almond paste and cocoa.

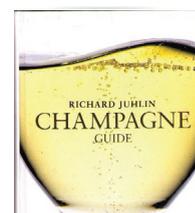
Food Matching : A marvellously elegant aperitif for summer parties, Duménil

Brut Rosé also makes a great match with grilled meats. For a delightful surprise try serving with goat's cheese or at the end of a meal with a red fruit tart..

Serving Moments :

Ideal for al fresco dining, to round off a midday meal, or as an elegant addition to any dinner. Warm and welcoming, sentimental and full of fantasy.

Awards :



LE FIGARO VIN

**Blend : 1/3 Meunier - 1/3 Pinot noir - 1/3 Chardonnay
8 % Red wine from very old Pinot Meunier vines**



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À CHIGNY-LES-ROSES