

Blanc de Blancs

Intensity et Charme

The elegance and the character revealed by the terroir of La Montagne de Reims.

A rare, 100% Chardonnay champagne from La Montagne de Reims.

This champagne was created in honour of Michel Rebeyrolle (the 4th generation of our family) who was amongst the very first to plant Chardonnay in La Montagne de Reims, He'd worked with Chardonnay before and loved the lightness and delicate toasty notes that it brought to classic blended champagnes.

The grapes in our Blanc de Blancs come from several distinct plots including three of his favourites: 'Le Clos Yon', 'Le Houssets' and 'Les Beaunes.' A real discovery for lovers of Chardonnay. This is an unusual Blanc de Blancs that combines crispness with richer, rounder flavours that are typical of the terroir.

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

Ageing on lees : 3 years ageing in our cellars



Blend: 100 % Chardonnay

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 cauldron of effervescence with a pretty crown of persistent bubbles.

- This pure Chardonnay champagne exudes the fresh citrus notes of grapefruit, lemon and mandarin with a hint of jasmin.
 - A bold attack with the tartness of citrus fruit alongside sweeter notes such as candied lemon. Beautiful minerality at the end of the palate.

Food Matching : Our Blanc de Blancs makes a fabulous summer aperitif and goes wonderfully with scallop carpaccio and fish paté with lemon.

Serving Moments : Adds the finishing touch to any celebration, summer party, or special lunch. Awards :

GILBERT





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