

PROPRIÉTAIRE



DEPUIS 1874

CHAMPAGNE
Duménil
— PREMIER CRU —

昨天，今天和明天的酿酒工匠...

Creator of finely crafted wines yesterday, today and tomorrow...

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进入 DUMÉNIL的世界中心 DIVE INTO THE WORLD OF THE DUMÉNIL



梦幻的冒险起源于1847年，我们的祖先在香槟情形低迷的时代大展身手。如今，由第五代人掌航。今天，我们希望和您分享我们将近150年的历史，同时我们会继续创造历史。

一切开始于五世纪，在路易四世统治时期，在市政档案馆中发现了Duménil家族的踪迹。

中世纪时期，兰斯圣雷米著名的修道院拥有Chigny-les-Roses, Rilly-la-Montagne和Ludes这些顶级兰斯葡萄园，也是家庭庄园的摇篮。为了生产大量的葡萄酒，僧侣经过几个世纪的仔细观察，根据陈年潜力和葡萄酒的芳香性将其分类。

1847年，Duménil 香槟因为Jeanne-Amélie Laverne和Emile-Paul的结合诞生了。一个不会因为时间而改变的永恒的名字。杂货商、咖啡师、葡萄酒商人、葡萄种植者，还有商业意识和无限的热情总是赋予我们活力，这让我们成为行业佼佼者。

From humble beginnings back in 1874 when the Champagne region was dismissed as arid and unproductive and when, despite this, our foresighted predecessors first had a dream of creating something that would stand the test of time, right through to today when the 5th generation has taken up the reins, the story of our house spans 150 years and more of history that we'd love to share with you.

For the beginning of the story we have to go back to the Middle Ages and the reign of Louis IV in the Xth century when the first mention of the Duménil family can be found in local records.

In those days, the illustrious abbey of Saint-Remi in Reims owned vineyards in Chigny-les-Roses, Rilly-la-Montagne and Ludes in La Grande Montagne de Reims: the very villages where our family too established its vineyards and which are today ranked as premiers crus. To make their communion wine the monks used the skill they had acquired over centuries of study to classify the wines of each village in terms of their ageing potential and aromatic complexity.

It was in 1874 that the marriage of Jeanne-Amélie Laverne to Emile-Paul Duménil marked the birth of Champagne Duménil – a name that has lasted to this day despite many marriages and changes of fortune along the way. We've been spice merchants, café owners, wine merchants and of course, vine growers and wine makers, but throughout it all, a flair for business and a passion for their work have inspired everyone who has gone before us.





团结 就是力量

Frédérique是这个家族的曾孙女，她在2000年决定接管祖业。她在父亲Michel的激励与陪同下进步：在葡萄园，在酒庄和酒窖中，记录下父亲宝贵的建议。这些品酒的回忆和方法仍然是每一瓶香槟的秘密。

拥有以自己姓氏命名的商标（Champagne Jany Poret）的葡萄种植家族的继承者Hugues Poret，很小的时就在祖父André和父亲Jany的密切注视下在葡萄园工作。通过在葡萄园和其他地方的各种经历和时间的洗礼，他形成了自己的职业视角。

很早以前，Hugues就与岳父Michel建立了良好的关系。因此，Duménil和Jany Poret的葡萄园秉承着相同的理念：高标准和注重细节。

2005年 Michel去世后，两个品牌结合加速了。建造了一座现代建筑容纳这两个场所。历史上位于Chignyles-Roses的压榨中心和酿酒厂被转移到Sacy。Jany Poret 香槟成为了一个可以在自己的葡萄园生产香槟的酒庄...同时保留了Sacy风土特色。

Stronger together

In the year 2000 Frédérique Duménil, the great granddaughter of the founders, decided to take over the running of the estate. Inspired by her father, Michel, she followed him everywhere: into the vineyards, into the winery and into the cellars, always diligently listening to his advice, reading his tasting notes and learning about the hidden secrets of each plot of vines.

For his part, Hugues Poret comes from a long line of vineyard owners and champagne makers and has worked in the vineyards since he was very young. Under the watchful eye of his grandfather André and his father Jany, Hugues has refined and developed his vision of his craft, not least thanks to periods spent working in other wine regions, both in Champagne and elsewhere.

It wasn't long before Hugues and his father-in-law Michel established a sound working relationship and ever since the Duménil and the Jany Poret estates have been managed with the same philosophy: meticulous attention to every detail.

After the death of Michel in 2005 the two brands became ever more close and in 2006 modern premises were built to accommodate both businesses. The press house and winery, which had both been in Chigny-les-Roses, were moved to Sacy and Champagne Jany Poret became a Récoltant Manipulant (a maker of champagne from his own vineyards)... whilst still preserving the typical character of wines from Sacy.



风土， 我美丽的风土

随着时间的流逝，葡萄产也是各有千秋的。我们的酒庄占地8公顷，是100%的一级葡萄园。位于兰斯山的中心保证了绝对优质的环境条件。分布在4个村庄（Chigny-les-Roses, Ludes, Sacy, Rilly-la Montagne）不少于80块地。我们的土壤细腻并且我们还向专家学习其中的奥秘。尤其是Chigny-les-Roses，保护着这些地块免受盛行风的侵袭，朝北的风向确保了凉爽。

Chigny-les-Roses葡萄园坐落在深深的白垩质土壤上，表面有淤泥和粘土。

葡萄园：培育产量适中的优质品种，根据土壤的底质和朝向在葡萄园中工作。严谨的修剪、仔细地除芽、马背上耕作土壤，甚至进行机械除草。土壤和葡萄苗这是我们永恒的主题。

酿酒厂：葡萄质量控制实验室，4000公斤带有倾斜模具的Coquard压榨机和带膜的万能Magnum榨汁机。可以选择不锈钢来控制发酵、陈酿以及储备葡萄酒。Domaine已投资建立了一个高质量的压榨单位。

在**Sacy**，杰出的葡萄酒顾问Geoffrey Orban进行的地质研究表明，该村庄在白垩纪时期被海水入侵。结果是一片沙质贫瘠的土壤，这将迫使葡萄藤进入白垩土中以表达其所有的轻盈。得益于这种排水的土壤，黑比诺在这里被列为特级酒。

我们对酿酒的每一个步骤都非常的严格。在没有失去任何的同时，传统技术和现代化技术有完美的平衡。

Terroir, my beautiful love affair

Just as no two years are the same, no two vineyards are the same either..

Our estate covers 8 hectares – all of which are Premier Cru. All are situated in la Montagne de Reims and all have been granted High Environmental Value certification. Our estate comprises no fewer than 80 different plots, located in 4 villages (Chigny-les-Roses, Ludes, Sacy and Rilly-la-Montagne) giving us a diverse terroir whose subtleties and secrets we have learned to master. In Chigny-les-Roses in particular, the north facing slopes shield the vines from the prevailing winds and give the wines a wonderful freshness, whilst the clay and chalk soil allows us to create outstanding wines that are both elegant and generous.

In Chigny-les-Roses the subsoil is a deep bed of white chalk with a layer of silt and clay on the surface.

As regards the vines, we look for healthy plants and modest yields, we adapt what we do to the variations in soil and exposure, we prune severely and we carefully remove any excess buds. We plough the soil using horses, or use tractors to remove weeds and we lavish constant attention on the vines and the soil.

In the winery, we have a laboratory for quality control, a 4 ton Coquard press with an inclined platen and a Magnum press with an inflatable membrane. We have chosen stainless steel vats for better control of the fermentation and better conservation of the solera and reserve wines.

As for Sacy, according to the findings of a geological study by Geoffrey Orban, a leading wine consultant, long ago in the Cretaceous era, the village was covered by the sea. Consequently, the topsoil is sandy and meagre which forces the vines to put roots deep down into the underlying chalk from which they derive all their delicacy. Equally, Pinot Meunier is classified as Premier Cru here thanks to the well-drained soil.

Our trade as artisan wine makers is all about rigour at every stage of the process from the vineyard to the wine-making. Nothing is left to chance in the subtle balance between traditional savoir-faire and modern technology.



Le . saviez vous ?

你知道么？

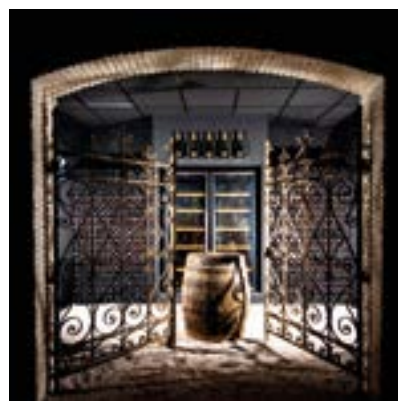
Duménil 精神

以传承为傲，我们的设计有各种标志着我们的历史的酒标。红色是黑皮诺，白色是白垩土和霞多丽。这个大门建于18世纪，保存着品酒室的原始状态，这是祖传遗产的象征。它的向世界和现代开放。

The Duménil Way

Our heritage is important to us and the labels and packaging on our wines are decorated with many symbols that have always been part of our history. Red symbolises Pinot, white, the chalk and gold, Chardonnay.

The gate, which dates from the XVIIIth the century and which has pride of place in the centre of our tasting room, represents both the traditions that support us and the need to be open to a modern, global point of view.



积少成多， 总是充满热情... 藏红花

没有人想到Frédérique和Hugues Poret-Duménil会将这种香料种植在兰斯山上。然而，当他们偶然发现藏红花在法国生长并在白垩土上繁衍生息时，他们就爱上了它。2011年，他们接受了番红花的培训后，在Chigny-les-Roses和Sacy第一次种植。因此，每年的十月，这里会采摘这昙花一现的藏红花。挑选，修剪然后干燥以获得真正的藏红花雌蕊。

带有芥末，醋和蜂蜜的优雅风味。

A little or a lot, but always with the same passion... Saffron

There was nothing predestined about Hugues and Frédérique's involvement with growing saffron, but when, by chance, they discovered that saffron grows in France and thrives in chalky soil, they instantly fell in love with the idea.

After a training course in 2011 they planted their first saffron bulbs in Chigny-les-Roses and Sacy and since then, in October every year, a different type of harvest takes place in Champagne, when these magnificent purple crocuses with such magical flowers are cut, peeled and dried to gather the tiny pistils of the saffron flower.

They impart a wonderful flavour to many sauces, to mustard and to vinegar, not to mention saffron honey.



卓越的 结晶

GRANDE RÉSERVE 1^{er} CRU

Réserve perpétuelle
Équilibré et généreux



地区：Chigny-les-Roses, Rilly-la-Montagne和Ludes

酿造：将40块地和20年的储备酒与当年的葡萄酒（50%）混合在一起，以延续自1874年以来的家族风格。

酒窖：3年

TERROIRS: Chigny-les-Roses, Rilly-la-Montagne et Ludes.

WINE-MAKING: To ensure the continuation of the house style that originated in 1874 we use a blend of wines from 40 different plots. 50% of the blend is from the most recent year's harvest and 50% comprises reserve wines from our solera going back 20 years.

Aged: 3 years

规格：小瓶，标准瓶，Magnum大瓶。半干型。

食物搭配建议
酿鸡胸肉，帕马森烩饭

Food matching suggestions
Chicken Supreme and risotto with Parmesan cheese.

1/3
黑比诺

1/3
霞多丽

1/3
莫尼耶比诺

ROSÉ VIEILLES VIGNES 1^{er} CRU

Rosé d'assemblage
Élégant et fruité



地区：Chigny-les-Roses, Rilly-la-Montagne和Ludes。

酿造：与1956年生产的莫尼耶比诺（Pinot Meunier）红酒（8%）混合，确保带有凉爽的葡萄酒具有最佳的芳香浓度。

酒窖：3年

TERROIRS: Chigny-les-Roses, Rilly-la-Montagne et Ludes.

WINE-MAKING: 8% of red wine made from Pinot Meunier vines, planted in 1956, is added to impart optimum aromatic concentration to this delightfully fresh blend.

Aged: 3 years

规格：标准瓶。

食物搭配建议
三文鱼馅饼，芝麻拌以压碎的新鲜番茄

Food matching suggestion
Salmon tartare with sesame served with a reduction of fresh tomatoes.

1/3
黑比诺

1/3
霞多丽

1/3
莫尼耶比诺





原始的烙印

BY JANY PORET 1^{er} CRU

干型
果香 清新



地区：Sacy。
酿造：一级莫尼耶比诺葡萄为主，保证Sacy风土及其下层土壤（沙子和白垩）的特殊性。来自小兰斯山的一级葡萄园。
酒窖：2年

TERROIR：Sacy.

WINE-MAKING: Premier Cru Pinot Meunier is prominent in this blend that brings out the unique character of the sand and chalk sub-soil in Sacy. PREMIER CRU from La Petite Montagne de Reims.

Aged: 2 years

规格：标准瓶。

食物搭配建议
李子野猪沙锅

Food matching suggestions
Wild boar and prune terrine

60%
莫尼耶比诺

30%
黑比诺

10%
霞多丽

BRUT NATURE 1^{er} CRU

极干型
天然 成熟



地区：Chigny-les-Roses。
酿造：首先选择葡萄酒纯度，然后将其与成熟储备的年份葡萄酒混合。很好地表达 Chigny-les-Roses风土的复杂性。
酒窖：4年

TERROIR: Chigny-les-Roses.

WINE-MAKING: Using the same approach as for vintage champagnes, we first select wines for their purity and then blend them with mature reserve wines. A marvellous example of the complexity to be found in the terroir of Chigny-les-Roses.

Aged: 4 years

规格：标准瓶。

食物搭配建议
寿司和法式海鲜饭

Food matching suggestion
Sushis with saffron mustard

40%
莫尼耶比诺

40%
黑比诺

20%
霞多丽

LES PÊCHERINES 1^{er} CRU

老藤(1969) 干型
花香 果香



地区：Chigny-les-Roses (Les Pêcherines)。

酿造：Les Pêcherines 是Chigny-les-Roses最富表现力的地区之一，并且拥有独特的裸露和地下土壤。在这片特殊的风土上混合了来自老葡萄藤的葡萄酒（1969年），散发着惊人的丰富香气。
酒窖：5年

TERROIR: Chigny-les-Roses from a single plot called «Les Pêcherines».

WINE-MAKING: Les Pêcherines is one of the most expressive locations in Chigny-les-Roses and enjoys a unique exposure and sub-soil. The blend of wines from the old vines (1969) on this special terroir exude astoundingly rich aromas.

Aged: 5 years

规格：标准瓶，Jeroboam大酒瓶。

食物搭配建议
金枪鱼馅饼，香脆茴香和柑橘类水果

Food matching suggestion
Tuna tartare with crisp fennel and citrus fruit

80%
霞多丽

20%
黑比诺



时光的 颂歌

MILLÉSIME 1^{er} CRU
复杂 浓烈



地区：Chigny-les-Roses, Rilly-la-Montagne和Ludes。

酿造：仅在具有高陈酿潜力的年份生产，由具有良好酸度和强烈个性年份葡萄酒构成。

地窖：7至10年

TERROIRS: Chigny-les-Roses, Rilly-la-Montagne and Ludes.

WINE-MAKING: Created only in years whose wines have great ageing potential, excellent acidity and strong personality.

Aged: 7 to 10 years

规格：标准瓶和Magnum大酒瓶。

食物搭配建议
鸭胸配榛子和蜜饯的萝卜

Food matching suggestions
Magret de canard with hazelnuts and turnip confit

60%
霞多丽

20%
黑比诺

20%
莫尼耶比诺

SPÉCIAL CLUB 1^{er} CRU
天然 精致



地区：Chigny-les-Roses, Rilly-la-Montagne和Ludes。

酿造：首先选择最好的葡萄酒，然后盲品以确保符合（或不符合）严格的质量标准。这是一款可长时间陈酿的香槟，具有出色年份和奇特风土的所有特征。

地窖：5年

TERROIRS: Chigny-les-Roses, Rilly-la-Montagne and Ludes.

WINE-MAKING: First we select the very best of our wines; they are then blind-tasted to ensure that they meet (or not) the strict quality standards of the Special Club members. This is a champagne for long ageing that boasts all the hallmarks of an excellent vintage and a singular terroir.

Aged: 5 years

DISPONIBILITÉ : Bouteille.

食物搭配建议
百里香烤牛肉，小土豆和甜菜

Food matching suggestions
Roast beef with thyme, new potatoes and pan-fried chard

60%
黑比诺

40%
霞多丽





单品种 香槟

BLANC DE BLANCS 1^{er} CRU MONTAGNE DE REIMS

强烈 迷人



地区： Chigny-les-Roses (les Houssets) , Rilly-la-Montagne (Le Clos Yon) 和 Ludes (Les Carrières)。

酿造： 与其他 Blanc de Blancs 不同，该葡萄酒展现了来自 La Montagne de Reims 的霞多丽典型的圆度和美味。

酒窖： 3年

TERROIR: 3 plots: «Les Houssets» in Chigny-les-Roses, «Le Clos Yon» in Rilly-la-Montagne and «Les Carrières» in Ludes

WINE-MAKING: Unlike other Blanc de Blancs, this wine exhibits the typical roundness and delicacy of Chardonnay from La Montagne de Reims.

Aged: 3 years

可用性： 标准瓶。

食物搭配建议
烤茄子鳕鱼片

Food matching suggestions
Fillet of cod with grilled aubergines

100%
霞多丽

BLANC DE NOIRS 1^{er} CRU AMOUR DE CUVÉE

天然 美味



地区： Chigny-les-Roses.

酿造： 对于这种混酿，我们仅精选具有最佳陈酿潜力的黑比诺葡萄，用两个家族的精湛技艺来酿造。

酒窖： 5年

TERROIR: Chigny-les-Roses.

WINE-MAKING: For this blend we use only the finest Pinot wines, selected for their exceptional ageing potential, to produce the combined fruit of our two families' savoir-faire.

Aged: 5 years

可用性： 标准瓶。

食物搭配建议
开心果脆羊肉

Food matching suggestions
Saddle of lamb cased in green pistachio pastry

50%
黑比诺

50%
莫尼耶比诺





古董 酒

COLLECTOR'S ITEMS



在我们家族的特殊酒窖里，保留了一些最珍贵的酒。每一瓶都是在出色的年份中产生的，已经陈酿了许多年，并且仍然具有出色的陈年潜力。

In a special cellar we call the La Mémoire de la Maison, we keep a few of our most precious bottles. Each one was created from an outstanding harvest, has already matured over many long years and still has exceptional ageing potential.

“1999年份”和“2000年份”是两支非同寻常的香槟。连续两年，但完全不同的两年。他们中的哪一个会让你沉沦？

“Vintage 1999 » and « Vintage 2000 » are two such extraordinary champagnes. Two successive years, yet two quite different years. Which of them will cast its spell over you?



1999 优雅的 追求

采收期的回忆

1999年是不寻常的一年，夏季的热浪与大雨交替出现，使收成在酸度和潜在酒精之间达到了完美的平衡。这是一种肉质葡萄酒，口感带有爆炸性。是本世纪完美的终结。

香气：白花，蜜饯柑橘类水果和新鲜杏仁，带有香草味。

食物搭配：羊肉加香料。

1999 THE EPITOME OF ELEGANCE

Notes from the harvest

1999 was an unusual year that saw an extreme summer heatwave alternate with heavy rain to produce a harvest that was perfectly balanced between acidity and potential alcohol.

This is a fleshy wine that explodes with flavour on the palate. What a way to end the century.

Fragrances: white flowers, candied citrus fruit and fresh almonds with notes of vanilla on the finish.

Food matching: confit of gently spiced shoulder of lamb.

2020 自信的 力量

采收期的回忆

一年来反复的暴风雪和冰雹。在收获前几天阳光充沛。
最终收获有出众的高品质和成熟的葡萄。

香气：西梅，烤咖啡，榛子，焦糖和奶油蛋卷的香气。

食物搭配：罗西尼腓里牛排，多菲内焦糖。



2000 THE EPITOME OF POWER

Notes from the harvest

A year of repeated storms and cascades of hail, redeemed by several days of glorious sunshine just before the harvest that turned out to be of surprisingly high quality with nicely mature grapes.

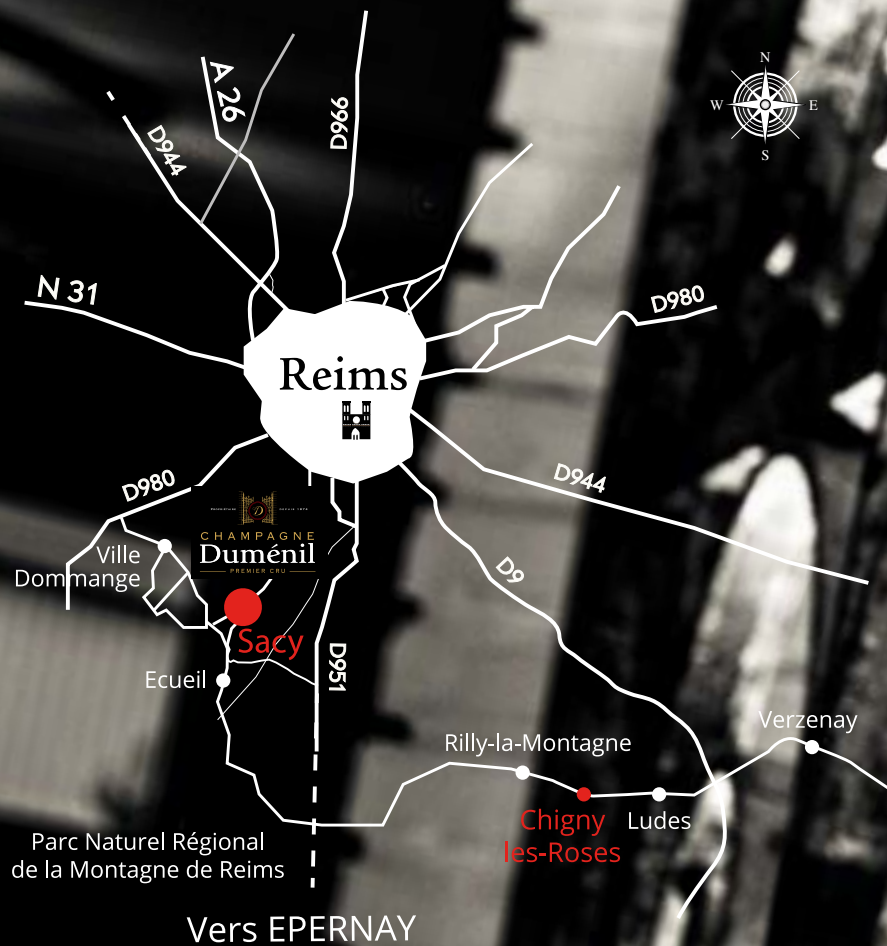
Fragrances: notes of prunes, roasted coffee, hazelnuts, caramel and brioche.

Food matching: tournedos Rossini with gratin dauphinois.









CHAMPAGNE Duménil

PREMIER CRU

我们仅在周一至周五开放，仅需提前预订
We're open from Monday to Friday by prior booking only

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