

CHAMPAGNE PREMIER CRU

Finesse, colour, fruit, quality make this Premier Cru pink Champagne an unmissable experience



VINEYARDS

- ▶ Champagne Premier Cru
- ▶ Montagne de Reims: Chigny Les Roses, Ludes, Rilly, Taissy, Cormontreuil

WINE

- ▶ Grapes: 49% Chardonnay, 38% Pinot Noir & 13% Meunier (as red wine)
- ▶ Non Vintage with 51% reserve wine
- ▶ Vinification: Stainless steel/Email/Barrels having aged 4 wines (13 %)
- ▶ Champagne bottle with Diam cork (0% TCA = no cork taste) available in 20 cl, 37.5 cl, 75 cl, 150 cl, 300 cl (bigger on request)
- ▶ Disgorgement: BRUT (usually 8.8 g/l)

INTERNATIONAL RECOGNITION

- ▶ 16 Awards : 5 Gold (Bordeaux/Epernay); 6 Silver; 4 Bronze & 1 Commended
- ▶ Decanter (UK) Best Sparkling Wine by *Steven Spurrier*
- ▶ Champagne Guide (AUS) 94 points: Best Champagne under \$60
- ▶ Hospitality & Thirst (NZ) Show delicate strawberry and rose aromas, quite feminine, on the palate delicious - fragrant, full & rich, even satisfying; a long feminine and subtle finish; a beautiful champagne
- ▶ New Zealand Herald (NZ) A very pale salmon colour with a clean, dry finish. The producer's best selling wine and 50 pc of total production. A blend of chardonnay & pinot noir with a dash of pinot Meunier, it is a very classy drink

TASTING

- ▶ Food suggestions Poultry or fish in creamy sauce. This fine and fruity champagne is recommended for weddings or any party in need of celebrating.
- ▶ Service temperature: 10°C (15 mins out of 4°C fridge)
- ▶ Crisp, very dry wine that projects its red berry acidity right to the front. Certainly for food, it is textured with a steely core (Wine Enthusiast)



f ChampagneDumangin - t #dumangin



CHAMPAGNE DUMANGIN J. FILS - 51500 CHIGNY LES ROSES - FRANCE

Tél : +33 (0)3 26 03 46 34 - Email : info@champagne-dumangin.fr - website : www.champagne-dumangin.com