

CHAMPAGNE  
**DUMANGIN**

---

*J Fils*

GILLES 5<sup>e</sup> GÉNÉRATION - CRÉATEUR DE CUVÉES

# PRESS BOOK

À CHIGNY LES ROSES - PREMIER CRU - FRANCE



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

Tél : +33 (0)3 26 03 46 34 - Fax : +33 (0)3 26 03 45 61 - Email : [info@champagne-dumangin.fr](mailto:info@champagne-dumangin.fr)

website : [www.champagne-dumangin.com](http://www.champagne-dumangin.com)

# Forbes

## Forbes New York USA

### 19 December 2014

#### The Best Champagne You've Never Heard Of #4

By NICK PASSMORE

##### Dumangin Cuvée 17, Brut NV

A gentle, relaxed and mellow Champagne with a full-bodied, substantial presence.

On a recent evening two neighbors came by and we tried the Cuvée 17 in conjunction with a tête du cuvée from a big name house at three times the price. They were tasting the tête blind, and both preferred the 17, so were flabbergasted when they learned the identity of the famous tête, especially given the price differential.

I wasn't. I had tasted both before they arrived, and already knew what a very serious Champagne the Cuvée 17 was.

Of course, the practice involves real cost – all that revenue postponed for years, and there's storage too. No, a high proportion of reserve wines is not for those making Champagne in a hurry, or on the cheap.

#### Rating: \*\*\*\*

When To Drink: Now

Breathing/Decanting: Not necessary, though the second glass was better than the first.

Food Pairing: Chicken, lighter meats

Grapes: 34% Pinot Meunier, 33% Chardonnay & 33% Pinot Noir

Appellation: Champagne

Region: Champagne

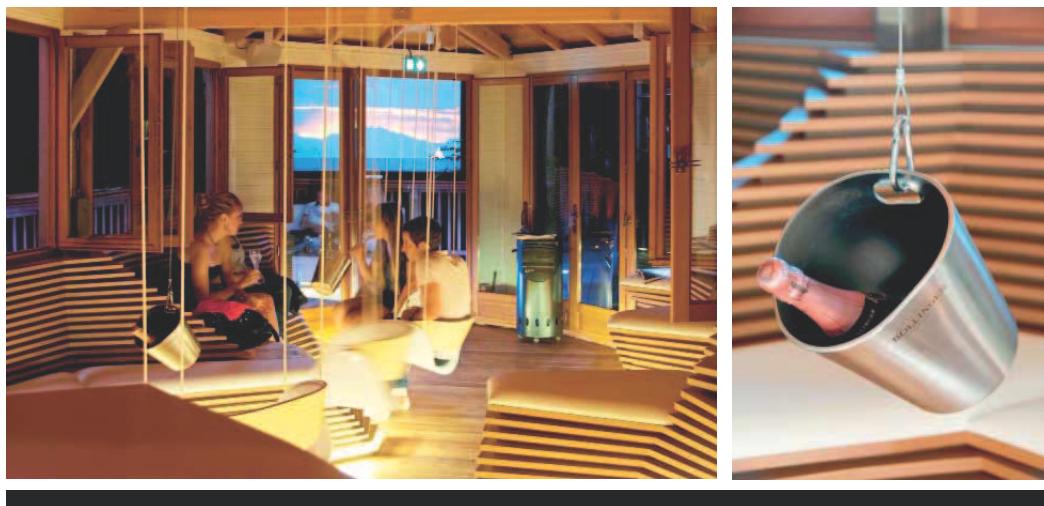
Country: France

Price: \$47

Availability: Limited

Web site: [www.champagne-dumangin.com](http://www.champagne-dumangin.com)





Natural high: The Perching Bar, Verzy, offers a compact list of champagnes to sip among the treetops

## BUBBLE RAP

Where are the hottest places in the world to drink champagne? **TYSON STELZER** asks 12 of Champagne's top *chefs de cave* and growers to name their favourite bubble bars. Raise your glass!

### THE PERCHING

### BAR, VERZY

Faux de Verzy, Verzy, France.

[perchingbar.eu](http://perchingbar.eu)

"I love The Perching Bar because of the atypicalness of the place, the sense of nature that it brings and the loveliness of the owner and staff," says Gilles Dumangin, of Dumangin J Fils. "In the middle of the Montagne de Reims, above the vineyards, near to the top of the mountain (at the same altitude as the Eiffel tower), this bar offers a

unique experience of the world

– a champagne bar at the top of the trees; a concept that should be franchised."

Set among the treetops above Champagne, the little Perching Bar is the antithesis of a traditional champagne bar, it's all about the ambience, complemented by a compact, but well-assembled, list of champagnes.

+ Tyson Stelzer was named International Champagne Writer of the Year 2011 and is the author of The Champagne Guide 2014-2015

# Wine Spectator

## DUMANGIN J. FILS

### **Extra-Brut Champagne Le Vintage 2004**

Score: 91

Release Price: \$79

Country: France

Region: Champagne

Fresh and lithe, this open-knit Champagne is lightly chalky in texture, with notes of white raspberry, piecrust, pickled ginger and lemon zest. Disgorged July 7, 2014. Drink now through 2024. 1,333 cases made. –AN

### **Brut Champagne La Cuvée 17 NV**

Score: 89

Release Price: \$50

Country: France

Region: Champagne

Hints of pineapple upside-down cake, apple blossom and salted almond mix in this balanced Champagne, with a lively bead.

Very subtle. Disgorged on November 15, 2013. Drink now. 2,916 cases made. –AN



## March 2014 by Julian Hitner



### Dumangin J. Fils Premier Cru Chigny Les Roses Vintage Extra Brut Champagne 2004

**90**

Possessing marvellous delicacy and harmony, the 2004 Dumangin J. Fils (sourced exclusively from Premier Cru grapes from Chigny-Les-Roses) will offer suitable satisfaction over the next six years or more. Very pale straw-lime in colour, the wine delivers truly beautiful scents of dried green fruits (slightly creamy), white flowers, yeasty biscuits, lemon citrus, minerals, and spice. Complex, retaining considerably elegant, stylish fruit, balanced acidity, and a terrifically understated hint of lemon citrus, delicate ginger, and minerals on the finish. Extremely graceful, stylish champagne. 54% Chardonnay and 46% Pinot Noir. Now-2020++.



### Dumangin J. Fils La Cuvée 17 Brut Champagne

**89**

Offering beautiful balance and lightness of touch, the NV La Cuvée 17 has much to recommend itself. Very pale lime in colour, it reveals beautiful, delicate scents of lemon citrus, white flowers, dried herbs, minerals, and a hint of vanilla and spice. Complex, carrying excellent crisp fruit, balanced acidity, and a decidedly elegant hint of lemony biscuits and minerals on the finish. Excellent style and texture, this is best enjoyed over the next four years or more. Typically 34% Pinot Meunier, 33% Pinot Noir, and 33% Chardonnay. Now-2018+.



### Dumangin J. Fils Premier Cru Chigny Les Roses Brut Rosé Champagne

**89**

The best-selling wine of the operation, the NV Rosé (sourced exclusively from Premier Cru grapes from Chigny-Les-Roses) delivers great expression, balance, and delicateness. Pale-light pink in colour with silvery highlights, it presents extremely pretty, elegant scents of grapefruit, delicate yeasty biscuits, minerals, and a hint of dried herbs and spice. Complex, with excellent fruit (very stylish), balanced acidity, and a vibrant hint of grapefruit and minerals on the finish. A beautiful experience, enjoy over the next three years or more. Typically 47% Chardonnay, 37% Pinot Noir, and 16% Pinot Meunier. Now-2017+



### Dumangin J. Fils Premier Cru Chigny Les Roses L'Extra Brut Champagne

**89**

Crafted exclusively from Premier Cru grapes sourced from Chigny-Les-Roses, the NV l'Extra Brut delivers excellent style and character. Very pale straw-lime in colour, it features sincerely lovely, elegant scents of pears, gentle apple blossom, white flowers, minerals, and spice. Complex, retaining superbly crisp fruit, balanced acidity, and a vibrant hint of dried pears and white flowers on the finish. Great balance and delicateness. Typically 50% Pinot Meunier, 25% Pinot Noir, and 25% Chardonnay. Now-2017.

# WINE ENTHUSIAST

MAGAZINE

THE  
MOS  
LUXURIO  
HOTEL

DECEMBER 2013  
**DUMANGIN J. FILS**



92 points

**J. Dumangin Fils 1996**  
Vinothèque Premier  
Cru Brut Sparkling  
(Champagne)

From the legendary 1996 vintage, this is a bottling that only received its dosage in 2012. It is very dry, intensely crisp and packed with acidity and minerality. Still young and fruity, it's an impressive wine that will certainly improve with age. Drink through 2022. — R.V.  
Published 12/1/2013



91 points

**J. Dumangin Fils NV**  
La Cuvée 17 Brut  
Sparkling  
(Champagne)

A crisp, finely balanced wine, this is packed with fresh citrus, peach-skin and green-apple flavors. It's a textured wine with layers of minerality on the palate. The acidity is just right—a fine streak that cuts through the fruitiness and gives a tight, taut finish. — R.V.  
Published 12/1/2013



89 points

**J. Dumangin Fils NV**  
L'Extra Brut Sparkling  
(Champagne)

While almost bone-dry, this Champagne has intense apple and citrus fruitiness along with a fine texture that's stylish and crisp. Extra bottle age will improve this tight, steely wine and bring out the quality of the fruit. Drink from 2014. — R.V.  
Published 12/1/2013



November 17, 2013 by Tim Hall

Gilles Dumangin, head of this small champagne house, can sound convincingly English or French in either language. That's quite a feat. But this accomplished champagne producer admits he had little idea how to make champagne when in 2001 he returned to France after quite some time in England, where he left a job as export director to a software company. But he jumped at the chance. At arm's length he had been developing exports to the UK and fondly remembered helping in the vineyard and winery as a boy.



Since then, after an apprenticeship working alongside his father Jacky, who eventually retired in 2008, Gilles has put these wines on the map in various countries. Not least the UK, where they graced Sir Paul McCartney's 2011 wedding to Nancy Shevell, have been listed by Gordon Ramsey's eponymous (Michelin 3\*) restaurant in London and declared 'one of my favourite non-vintage champagnes' by Jancis Robinson.

But there is deep thinking behind the winemaking here and a strategic evolution. Champagne clichés about a monolithic house style are rarely completely true even at the big houses. Things evolve. Terroir and winemaking are constantly in tension in Champagne, not least at Dumangin where there's a restless striving after a style still emerging from its chrysalis. But the wines here are lovely.

Home in Champagne for this producer is the premier cru village of Chigny-les-Roses, sitting in a trio of premiers crus between Rilly-la-Montagne and Ludes on the northern scarp of the Montagne de Reims, 60% of which is planted to Pinot Meunier along with 24% Pinot Noir and 16% Chardonnay. The major presence of Meunier here is a surprise to many who think the Montagne is all about Pinot Noir. But these three premiers crus have more clay and sand in parts over the chalk which suits Meunier. It is also conveniently late budding which helps against local frost dangers.

Gilles came back to France because his younger brother, whom the family assumed would take the reins, decided not to. Rather than make champagne and then distribute the returns to dormant family stakeholders, Gilles decided on a small-scale négociant (NM) operation. The result is an ingenious supply network, mainly from some 24 parcels around Chigny. About half the grapes come from about 6ha of family vineyards and the rest are purchased, including a little from Sézanne and the Aube. A 'house' it may be, with a modest 100k bottles annual production, but things are hands on here and it's run as a family domaine



Gilles Dumangin leaves you in no doubt that his preference is very fresh, racy champagnes which also express their singing fruit flavours. There's a lusciousness to the wines but a depth and complexity and an incisive cut too. This might be a tall order to achieve in a district with such a high proportion of relatively quick maturing and fruity Pinot Meunier. At Dumangin however, it is done with a coherent wine making strategy but which is still a work in progress. The quest for purity is embedded in practical steps, not rhetoric.

A Champagne tenet is gentle pressing. To keep finesse and fragrance in a white wine from black grapes which can age, you need to strictly limit colour and oxidizable compounds pulled out of the grapes at pressing. At Dumangin two Coquard PAM presses, one for 4000kilos and a baby brother for 2000kilos are highly prized because they do this job so well, even though this press model is discontinued. The enclosed load of grapes is pressed by horizontal plates but the pressed cake is rotated 90° by the slatted base tray in each cycle so, as Gilles explains: 'the process...presses all the grapes evenly...The fact the (tray) is turning completely creates a perfect retrousse' – the release of pressure and break up of the 'cake' prior to pressing again.

There are no additives here except modest use of SO<sub>2</sub>, at any stage. This for example includes no pectolytic enzymes for breaking up grape pulp solids in cold settling before the first fermentation. Gilles believes enzymes take some flavours away which he'd rather keep, so does one more time-consuming racking to complete the débourbage. No enzymes means a slightly slower hand remuage or riddling to coax the gummy deposits into the bottle necks after ageing, but in any case he says he hasn't the space at present for gyropalettes. Rather than stainless steel he prefers compact enamelled steel tanks, for parcel by parcel fermentation. With a slow racking from them he says, nothing sticks, they keep the Dumangin flavours better, even if they are harder to clean between fermentations. And the desire for flavour, freshness and race is consistent to the end, with a recent decision to use Mytik Diamant corks (now over 15% of champagne closures) which eliminate almost all risk of cork taint.

There are two further strategic policies for style and quality at Dumangin. Purity and freshness is complemented by complexity with a strikingly high proportion of reserve wines, between 45-70% on the non-vintage cuvées, including even the entry level '17 Brut'. The Grande Reserve NV has the highest levels, but the Le Rosé NV (now so popular it is 50% of the whole production), seems all the more subtle for the contribution from reserves. These high fractions temper any tendency for the frank fruit here to seem exotic.

Secondly, a recent new move, from the 2012 harvest, malolactic has been blocked to keep the wines showing a fresh attack, especially as warmer harvests seem to be increasing. Gilles would much rather retain natural acid by this than resort to acidification. The impact on style and taste will be gradual given the high level of reserves which of course have been put through malolactic before the change. The only wine released showing this shift so far is the base 2009 Grande Reserve.



So there is excitement and promise here and intriguing and impressive champagne. Altogether, the thought-out and painstaking direction Champagne Dumangin is now moving in has a clear goal and model - to make bracing champagnes with fresh and piercing fruit but with the added subtlety of older reserves to underpin this primary appeal. The finished picture is emerging; but it is wonderful to taste these wines and begin to understand what they will become.

## The Wines

**Cuve 17 Brut NV** About a one third blend of the varieties. Tasted London 03/13 Very fresh, real bite but bursting with fruit. Certainly modern and zippy.

**Grande Réserve 1er cru NV** 50PM 25PN 25CH Base 09. 49% of reserve wines. Three years on lees. Disgorged 05/13. Tasted Chigny 10/13. Impressive depth and length. Assertive fruit but a deal of underlying interest, vinosity and complexity from the older wines. Very attractive. About 50% without malolactic.

**Blanc de Blancs 1er cru 2006.** All the fruit from a single vineyard called Dessous Le Mont in Chigny and dosed at 5g/L/ Tasted Chigny 10/13. Impressive, with honeysuckle and singing fruit notes but a creamy rich undertow too. Very keen finesse. Well made.

**Vintage 2003.** Tasted Chigny 10/13. Disgorged 2012, dosed at 4g/L. Quite mature but a tension that will see it through some time yet. Some early smoky biscuit flavours but a good structure and texture too. By no means a soft caricature of this warm year.

**Rosé Saignée 2008.** Tasted Chigny 10/13. 50PM 25PN 25PN Lovely raspberry cream but a balancing slightly bitter cut to it which makes it seem sophisticated and grown up. A convincing modern take on rosé.

**Le Rosé NV 1er cru 2008.** Tasted London 03/13 and Chigny 10/13. Blend of Pinot Noir and Chardonnay, about equal. Bursting with fruit but quite a dry and linear impression from the high Chardonnay. Sappy and very moreish, Very fruity but not cloying by any means.

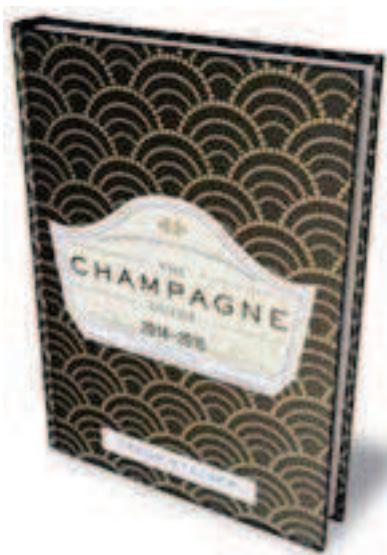
**Vinotheque 1er cru Brut 1996.** Tasted London 03/13 Pretty advanced and slightly toffeed but a deal of nutty interest and an attractive soft mousse.

**Vinotheque 1er cru Brut 1994.** Tasted Chigny 10/13 Again a toffeed oxidative note setting in. This and the previous wine date of course from a period prior to the changes brought in by Gilles Dumangain since.

**Trio des Ancêtres** - Three cuvées sold together, from the 2000 harvest. These are each made from a single variety: Firmin from Chardonnay, Hippolyte from Pinot Noir and Achille from Pinot Meunier. The only wines made with oak, one year of ageing in used burgundy barriques. Presently based on 2000 and disgorged in 2010 and all therefore with a long time on lees. 0g/L. All three showed power and structure and really deep complexity, the oak still evident but a successful style given the overall complexity and freshness from zero dosage, the Pinot Noir especially.

# Champagne Guide 2014-15

## by Tyson Stelzer - Australia



**95 on the Vinothèque 1996**  
**94 on Firmin & Vintage 2000**  
**93 on Hippolyte, Cuvée 17 & La Grande Réserve, Le Rosé**  
**92 on Vintage 2003**  
**91 on Premium 2006**  
**90 on Achille**

More importantly (see below) 3 of our wines have been selected in "Best Champagnes" of the year in the low price section... Which proves we are a quality house without the price tag

### *The Best Champagnes of the Year*

#### *\* Under \$*

AGRAFART & FILS CHAMPAGNE BRUT NV  
\$ 94 POINTS # PAGE 21

AGRAFART & FILS TERROIRS BLANC DE BLANCS GRAND CRU EXTRA BRUT NV  
\$ 94 POINTS # PAGE 21

CAMILLE SAUVECAILLE BLANCHE BRUT NV  
\$ 94 POINTS # PAGE 21

J. BERNARD PETIT BRUT NATURE NV  
\$ 94 POINTS # PAGE 21

J. BERNARD PETIT BRUT RESERVE NV  
\$ 94 POINTS # PAGE 21

LASSON ROSE LABEL BRUT ROSÉ NV  
\$ 94 POINTS # PAGE 22

LENORE CUVEE INTENSE BRUT NATURE D'ORIGINE ZERO NV  
\$ 94 POINTS # PAGE 22

LES SORBES CUVEE INTENSE NV  
\$ 94 POINTS # PAGE 22

MILLET PERRIN ROSE BRUT RESERVE BRUT NV  
\$ 94 POINTS # PAGE 23

TARLANT ZERO BRUT NATURE NV  
\$ 94 POINTS # PAGE 22

J. DUMANGIS FILS BRUT 17 NV  
\$ 93 POINTS # PAGE 182

J. DUMANGIS FILS GRANDE RESERVE BRUT NV  
\$ 93 POINTS # PAGE 192

J. DUMANGIS FILS BRUT PREMIER CRU ROSE NV  
\$ 93 POINTS # PAGE 183

LALOIRE FETTER BLANC DE BLANCS ULTRA BRUT NV  
\$ 94 POINTS # PAGE 22

LASSON BLACK LABEL BRUT NV  
\$ 91 POINTS # PAGE 22

PIERRE GIMONNET & FILS BRUT CRU CUVÉE BLANC DE BLANCS NV  
\$ 91 POINTS # PAGE 282

PIERRE GIMONNET & FILS BRUT SELECTION BELLES ANNÉES GRAND CRU BLANC DE BLANCS NV  
\$ 91 POINTS # PAGE 282

TARLANT BRUT RESERVE NV  
\$ 91 POINTS # PAGE 22

#### *\* Under \$S*

ANDRE CLOUTIER BRUT MILLESIME 2008  
\$ 94 POINTS # PAGE 61

BÖHMLINGER SPECIAL CUVEE BRUT NV  
\$ 94 POINTS # PAGE 86

DE SOLLA COVET JA EXTRA BRUT NV  
\$ 94 POINTS # PAGE 108

ERIC BOUDREAU CUVEE MILLESIME 2004  
\$ 94 POINTS # PAGE 121

GABRIEL LAVAYENNE CUVEE PREMIERE CRU BRUT NV  
\$ 94 POINTS # PAGE 108

JACQUES GOUAT NATURE EXTRA BRUT NV  
\$ 94 POINTS # PAGE 109

BILLIARD SALEM CUVEE RESERVE NV  
\$ 94 POINTS # PAGE 121

ERIC BOUDREAU CUVEE JEAN DE NEUF BRUT NV  
\$ 94 POINTS # PAGE 121

GÖTTSCHE CHEZ ET CLAUDE BRUT MILLESIME 2008  
\$ 94 POINTS # PAGE 108

GÖTTSCHE GRAND CUVEE BRUT RESERVE NV  
\$ 94 POINTS # PAGE 107

GÖTTSCHE GRAND CUVEE BRUT MILLESIME 2009  
\$ 94 POINTS # PAGE 108

GÖTTSCHE GRAND CUVEE BRUT MILLESIME 2010  
\$ 94 POINTS # PAGE 108

J. LASSALLE COUVEE AGENCE TRISTERIA NV  
\$ 94 POINTS # PAGE 109

PIERRE GIMONNET & FILS BRUT CRU CUVÉE BLANC DE BLANCS NV  
\$ 94 POINTS # PAGE 282

LALOIRE FRERES LES VIEILLES D'AUTREFOIS 2008  
\$ 94 POINTS # PAGE 22

LASSON BRUT VINTAGE GOLD 1991 2002  
\$ 94 POINTS # PAGE 22

LE BRUN SERVENEY BRUT MILLESIME VIEilles VINTages 2004  
\$ 94 POINTS # PAGE 241

NAPOLION BRUT VINTAGE 1998  
\$ 94 POINTS # PAGE 207

PASCAL DONGUY PREMIUMS NATURE 2004  
\$ 94 POINTS # PAGE 222

PAUL BARA BOLZET BRUT RESERVE NV  
\$ 94 POINTS # PAGE 224

TARLANT CUVEE LEONID NV  
\$ 94 POINTS # PAGE 221

#### *\* Under \$SS*

ANDRE CLOUTIER 1991 NV  
\$ 94 POINTS # PAGE 61

BILLECART SALMON CUVEE SESAME BRUT NV  
\$ 94 POINTS # PAGE 81

TRICHAUTE BROCHET EXTRA BRUT PROUDWELL MILLESIME 2008  
\$ 94 POINTS # PAGE 127

GÖTTSCHE GRAND MILLESIME BRUT 2008  
\$ 94 POINTS # PAGE 121

J. LASSALLE SPECIAL CUVEE 2004  
\$ 94 POINTS # PAGE 107

PAUL BARA SPECIAL CUVEE 2004  
\$ 94 POINTS # PAGE 222

PAUL BARA SPECIAL CUVEE 2005  
\$ 94 POINTS # PAGE 226

PIERRE GIMONNET & FILS VINTAGE 1998  
\$ 94 POINTS # PAGE 109

PIERRE GIMONNET & FILS VINTAGE 1999  
\$ 94 POINTS # PAGE 126



**April 2013**  
**[www.matthewjukes.com](http://www.matthewjukes.com)**



**NV Dumangin Fils, Cuvée 17, Champagne, France (£26.50, reduced to £25.00 if you mention Weekend during April, Yapp Bros. Tel. 01747 860 423).**

I have tasted hundreds of Champagnes this year in search of a rare beauty that is heavenly on the palate but also affordable. No. 17 is a breath-taking wine with grace, charm and vivacity in equal measure and it is the essential summer sparkler so order now.

# April 2013

## The Wine Kingdom - Japan

CHAMPAGE DUMANGIN

### 幸せを司る シャンパーニュ

【デュマンシャン】日本総代理 ジム・デュマンシャン氏



お祝事などに喜ばれています。また、お誕生日やお祝いの贈り物として、シャンパーニュは人気があります。シャンパーニュは、その豊かな泡と爽やかな酸味が特徴で、様々な料理と一緒に楽しむことができます。

シャンパーニュは、フランスのノルマンディー地方で生産される泡盛です。ノルマンディー地方は、世界で最も美しい海岸線がある場所で、その美しい風景と豊かな自然が、シャンパーニュの品質に大きな影響を与えています。

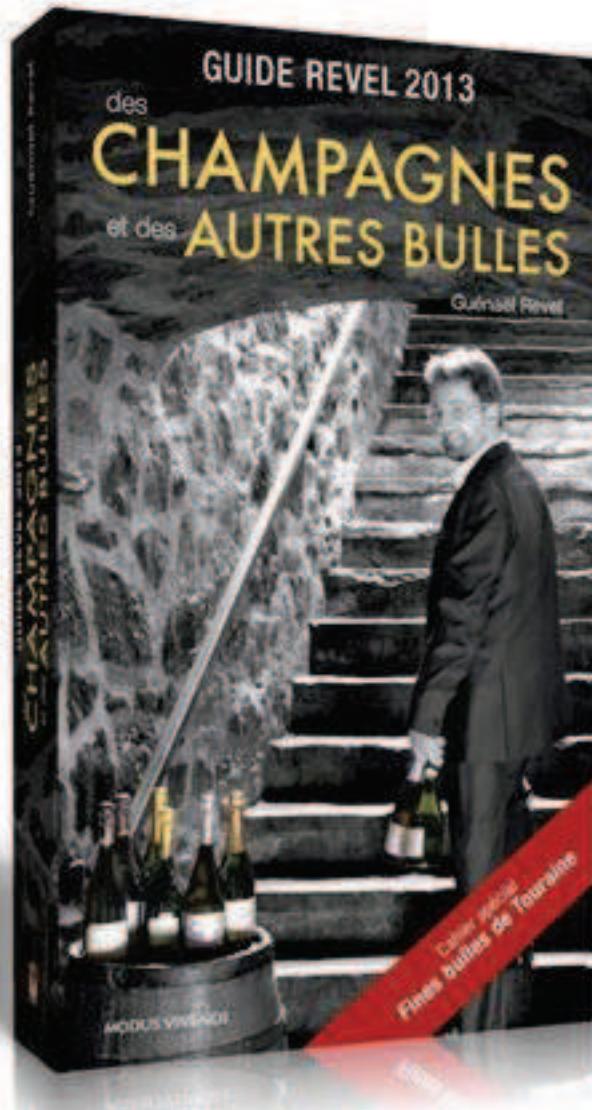
シャンパーニュは、ノルマンディー地方の伝統的な製法で作られています。この製法は、ブドウを搾りた後、酵母と一緒に樽で熟成させます。この过程中、酵母がブドウの糖分を消費して発酵し、泡が生まれます。この泡は、シャンパーニュの特徴的な泡です。

シャンパーニュは、ノルマンディー地方の伝統的な製法で作られています。この製法は、ブドウを搾りた後、酵母と一緒に樽で熟成させます。この过程中、酵母がブドウの糖分を消費して発酵し、泡が生まれます。この泡は、シャンパーニュの特徴的な泡です。

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問い合わせ先：ワインギャラリーひまわりうきらきの店舗：<http://www.nakatsu.no.jp/gold/wine/>



## J. DUMANGIN FILS

Représentant la 5ème génération de vignerons installée à Chigny Les Roses, Gilles DUMANGIN bichonne aujourd'hui les 5,5 ha de vignes familiales et travaille à la sélection des meilleures vignes issues d'une dizaine d'hectares d'autres récoltants voisins du village. Passionné par son métier, il multiplie les cuvées, parfois déroutantes pour le consommateur non averti. Je retiens surtout l'intelligence dans la commercialisation sans précocité, sans précipitation des vins millésimés afin qu'ils soient à point lorsqu'on les consomme. Une façon de démontrer que oui (!), les grands champagnes gagnent à être gardés en cave.

# GILBERT & GAILLARD

gilbertgaillard.com

## BORDEAUX PRIMEURS 2011 blind tasting

THE TOP  
LANGUEDOC WINES  
(30€ AND MORE)

### GILBERT & GAILLARD MAGAZINE JULY 2012

#### 13 Champagne J. Dumangin Fils

51500 CHIGNY-LES-ROSES

Fifth generation grower offers free tastings for individuals and groups at the first cellar door to open on the Montagne de Reims. Range: Brut Grande Réserve Premier Cru, Rosé Premier Cru, Vintage Premier Cru, Premium Blanc de Blancs Premier Cru, Premium Rosé Premier Cru, Extra-Brut Premier Cru, Demi-Sec Premier Cru, Brut 17, Trio of Ancestors : Firmin, Achille & Hippolyte. Purchase Champagne, boxed gifts, and artisanal Dumangin Champagne-based mustards, vinegar, foie gras etc.

Tel. +33 (0)3 26 03 46 34

[www.champagne-dumangin.fr](http://www.champagne-dumangin.fr)

# URBANDADDY

## There's Some Really Rare Champagne Here

6 July 2012 by UrbanDaddy

Today, we raise a glass.

To the good times. The fast times. The times that have made you seriously consider dancing to "Call Me Maybe."

But in order to join us, you'll need some champagne.

Preferably the kind no one else on the planet has access to...

And for that, we direct your attention to Henri's Reserve, an online champagne shop doling out bubbles from some of the rarest vines on earth, available now.

So here's the thing... You can get champagne anywhere. The bar. The liquor store. The hot tub. (It has to be filled with champagne, though. Otherwise you can't get champagne from there. It won't work. We checked.) And that's fine. It's nice to have options.

But this place is different. For starters, they only deal with the handcrafted/estate-bottled/grower-produced stuff. They've also got the same bubbly (Dumangin) quaffed by Sir Paul McCartney and Nancy Shevell at their wedding. Which is... neat.

As for your role in this whole scenario: you'll go to the site, hit the button that says "shop" and... shop. It's all there—a Jean Milan "Grand Réserve 1864" Brut Blanc de Blancs. Rosé from Henri Billiot. Other bottles of things with complicated names.

There's also a tasting option where you can pick three champagnes, and they'll send you a bottle of each complete with tasting notes.

Although we assume reading won't be a priority at that point.

Read more:

[http://www.urbandaddy.com/ntl/fooddrink/18497/Henri\\_s\\_Reserve\\_There\\_s\\_Some\\_Really\\_Rare\\_Champagne\\_Here\\_National\\_NTL\\_Website#ixzz22Bu36StS](http://www.urbandaddy.com/ntl/fooddrink/18497/Henri_s_Reserve_There_s_Some_Really_Rare_Champagne_Here_National_NTL_Website#ixzz22Bu36StS)

# jordimelendo.com

## *Passion for bubbles*

Champagne Cava Sparkling Wine

### «ASSEMBLAGES» EN CHAMPAGNE J. DUMANGIN FILS

26-Marzo-2012 per Jordi Melendo



Gilles Dumangin, quien tanto hoy está en el viñedo de Chigny Les Roses (1er Cru), como mañana en la otra punta del mundo para dar a conocer sus champagnes, realizó hace pocas semanas los assemblages de sus nuevas cuvées, que van a iniciar el período de segunda fermentación y que saldrán al mercado dentro de unos años, después de envejecer sobre las lías en el interior de las botellas y en la profundidad de las cavas subterráneas

Pues bien, Gilles Dumangin nos informa de que “2011, yo diría que para los vinos tranquilos es el año de los chardonnay... Son de una gran finura. Pienso que voy a poder hacer un muy buen ‘millésime’, que se podrá guardar durante largo tiempo. Tengo muy buenos pinots pero globalmente el 50% son de muy buena calidad y el otro 50% están bien pero no tienen bastante potencia. Los meuniers fueron cosechados muy pronto, pero creo que serán perfectos para cuvées sin añada”. Habrá que esperar unos años para disfrutar de estas nuevas cuvées de Champagne J. Dumangin Fils.



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#### Dumangin Extra Brut Vinothèque 1996

Average price: 120 €

Colour: Deep gold

Nose: Overt, clean and fresh, with red fruit, spice and earth present

Palate: Tart, fresh and with a pure fruit expression

Ending: Long, racy and rich

In a nutshell: Vivacity

Buy or not: Yes, and still available from the winery

Tasted: Just this once

Glass time: 30 minutes

When to drink: 2011–2020

Food pairing: Cold cuts

Fake factor: No

Inside information: Dumangin Vinothèques are released ten years after harvest

Final verdict: The best of both worlds: freshness combined with bottle-aged characters

going into the vines to determine the optimal time for harvest and supporting his own managers throughout the year in the same manner as he supports his growers. He is therefore technically a *négociant-manipulant*, but very much with the approach of a dedicated *récoltant-manipulant*. “Would I produce better wines if I grew all the grapes myself?” he asks. “No. I’d do everything the same way.”

This is pinot country, and both pinots feature heavily in the Dumangin style. Chardonnay finds its place, too, and the local quality is impressive, as his devastating single vineyard, single vintage blanc de blancs attests. Pinot meunier is more important here than it is in most champagne houses. "This is the grape that makes champagne what it is, providing its fruit and its easy-drinking style," says Gilles, whose entry Grande Réserve NV contains an impressive fifty percent of the variety.

Gilles is obsessive about preserving fruit in optimal condition and in 2008 he terminated some contracts with growers of inferior vineyards and signed up other vineyards to bring all of his sources to within seven kilometres of his beloved old *Coquard PAM* presses. "They're so gentle," he says, "that the pips stay on the skins and the seeds remain inside!" Gilles pioneered 18kg picking crates rather than the usual 50kg, so as not to crush the fruit at the bottom of the crate. He personally presses every grape in his air-conditioned press room. "I don't believe you can make very good wine if you do not press your own grapes," he explains.

The J. Dumangin Fils non-vintage cuvées rely on deep stocks of reserve wines, with the Grande Réserve and Extra Brut cuvées each boasting a whopping sixty percent. Forty percent of every vintage is kept as reserves.

Every shipment of non-vintage wine that leaves the cellar is disgorged to order, with the dosage tweaked from its usual 10g/L sugar to suit. "From my tests, the wines stay fresher if they're disgorged just prior to shipment," Gilles says. It's different for the vintage wines, which he finds hold their freshness best if disgorged three to four years after bottling. To further refine quality, dosages have been progressively lowered across the range over the past few years and Dumangin now seals every bottle with DIAM cork. "In my trials, the wines keep fresher under DIAM."

Gilles' painstaking attention to detail shines in every bottle. I have been following his champagnes for the past five years and never have I seen his non-vintage wines more dashing than they are this year. Readily available at keen prices across Australia, these are some of the best value small producer champagnes around.



J. DUMANGIN FILS BRUT 17 NV, \$50

*Disgorged April 2011; 70% 2008, 30% reserves; one-third of each of the champagne varieties; 8.8g/L dosage.*

With new contracts in place in the outstanding 2008 vintage and thirty percent declassified premier cru fruit in the blend, this is as cracking as I have ever seen Brut 17. A pristine bouquet of vibrant lemons and strawberry hull opens out into a palate of fantastic, linear freshness with great persistence, a fine, creamy bead and refreshing minerality. An ideal aperitif style.

TASTED JULY 2011 IN CHIGNY-LES-ROSES

93 POINTS

# Shinesquad

<http://shinesquad.wordpress.com>

October 2011

## Beatle's Juice | Champagne for the wedding of Sir Paul and Lady McCartney

Here's our exclusive interview with M. Gilles Dumangin, champagne maker for Sir Paul and Lady McCartney's wedding in London on the 9th October 2011.

### How did you hear the news that your champagne was at the wedding reception of Sir Paul and Lady McCartney?

We heard the very good news that Sir Paul McCartney chose our champagne for his wedding thanks to social networks! Facebook to be precise and thanks to shinesquad particularly. We are also quite active on social networks here Facebook , Twitter and LinkedIn .

I am personally a fan of The Beatles so am really delighted about the choice.

### What was the reaction to the news?

We had a lot of comment from our friends, importers and brand ambassadors worldwide. Mainly online. The news has been relayed in France (Paris-Match), in Germany (Bild), in Belgium, in Hungary, South Africa and Korea. We had stories of friends having personally met the Fab 4 when they were still together and we even received copies of the Mail on Sunday article in the post – the article had a photo of the champagne being put in Sir Paul's fridge.

### Why do you think your champagne was chosen for such a special day?

The Champagne J. DUMANGIN Fils Brut Grande Réserve is well known for his very good quality and reasonable price. Many critics have praised this cuvée and some even got married with it . It must have played a part in the choice for this particular wedding. The champagne was bought through our exclusive importer in the UK: Yapp Brothers

### Tells us a bit about yourself?

Champagne J. DUMANGIN Fils is a family company. I took over the winemaking job 10 years ago from my father and I am a 5th generation winemaker in Champagne. We want to provide wine connoisseurs the best possible quality for a reasonable price (not cheap... but reasonable!) Our wines are present through family sized importers everywhere in the world from Australia and New Zealand to the US with many countries in between. We have received many awards for our wines.

### How can we get hold of a bottle?

In the UK, our Brand Ambassadors are Yapp Brothers T: 01747 860 423. They carry most of our range of 1er Cru Champagnes . Wine writer Jancis Robinson of the FT Weekend called it "Tight-knit, perfumed, intriguing... One of my favourite non-vintage fizzes." The price per bottle is £26.50.

### Any greetings for Sir Paul and Lady McCartney?

We wish Sir Paul and his lovely bride the best for the future. I also take this opportunity to invite them to discover "sur place" in Champagne how we strive to make quality champagne and the secret behind the cuvée served to their friends to celebrate this glorious day. I will make available to them on their visit a personalised Jeroboam of Brut Grande Réserve.

Merci Monsieur Dumangin!



# FINANCIAL TIMES

## All you need is Twitter

By Johnathan Moules - Financial Times- October 2011



*Celebration time: Tom Ashworth, co owner of Yapp Brothers*

Christmas has come early for a family-owned luxury wine retailer after word slipped out on Twitter that it had been the exclusive supplier of champagne to Sir Paul McCartney's wedding party to Nancy Shevell.

The owners of Wiltshire-based Yapp Brothers did not even realise that their **Dumangin Fils Brut Non Vintage Grande Reserve champagne** was being drunk by the newly wed McCartneys until the company's website was swamped with 300 per cent more traffic than normal and a flurry of orders came in on the day of the ceremony.

It turned out that the bottles had been supplied by a customer of Yapp Brothers. And although the company's name had not been mentioned in press coverage, it was soon trending as a subject on Twitter.

"They nearly cleared us out," Tom Ashworth, who jointly runs the business with his brother-in-law Jason Yapp, said. "We had no prior knowledge of it, so we never could have anticipated the demand." The story shows the power that social networking sites can have in driving sales for even small niche businesses. But it is also an indication of how little power companies have to manage their reputations or engineer sales jackpots like the one Yapp experienced.

Mr Ashworth said he was "delighted" by the reaction Twitter produced, especially as his company had not had to spend a penny to encourage it.