



"The Best Champagne you never heard about"

******* Forbes NYC**

VINEYARDS

- Champagne
- Côteaux Sud Epernay Villers sous Châtillons Ludes

WINE

- Grapes: 34% Meunier, 33% Chardonnay, 33% Pinot Noir
- Non Vintage with 33% reserve wine
- Vinification: Stainless steel
- Champagne bottle with Diam cork (0% TCA = no cork taste) available in 18,7 cl, 37.5 cl, 75 cl, 150 cl, 300 cl (bigger on request)
- Disgorgement: BRUT (usually 8.8 g/l)

INTERNATIONAL RECOGNITION

- 6 Awards : 1 Trophy; 2 Silver & 3 Commended
- 93/100 Best Champagnes of the Year Under \$60... *Champagne Guide Australia*
- 90/100 Impressive wine for this price ... pronounced fruit on the nose and a flinty dry finish ... *West Australian*
- 88/100 A rich wine that parades great citrus and pear juice fruits to go with its intense texture of green apple skins and vivid acidity. It tastes very fresh, veering towards dry and could benefit from several months' bottle age... *Wine Enthusiast*
- 88/100 Exotic, featuring elderflower, banana, lemon cream and herb notes backed by finesse and crisp acidity. ... *Wine Spectator*
- Daily Mail (UK) Grande Réserve chosen by Paul McCartney for his wedding in Oct 2011

TASTING

- Food suggestions Classic as an aperitive bubbly – any non spicy seafood dishes – Excellent with a double or treble cream cheese (Chaource...). This fine and fruity champagne is versatile and will complement most fine dishes
- Service temperature: 10°C (15 mins out of 4°C fridge)
- Pristine bouquet of vibrant lemons and strawberry hull opens out into a palate of fantastic, linear freshness with great persistence



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