



***Feminine, delicate whilst powerfully structured
Premier Cru Champagnes***

VINEYARDS

- Champagne Premier Cru
- Montagne de Reims: Rilly la Montagne (Monthouzons) & Taissy (Cornes de Cerf)

WINE

- Grapes: 54% Chardonnay (Monthouzons) & 46% Pinot Noir (Cornes de Cerf)
- Vintage 2004
- Vinification: Stainless steel
- Champagne bottle with Diam cork (0% TCA = no cork taste) available in 75 cl
- Disgorgement: EXTRA-BRUT (usually 4.4 g/l)

INTERNATIONAL RECOGNITION

- Wine Enthusiast (US) 93/100 - Cellars Selection
- The New Zealand Herald (NZ) From a vintage bursting with flavour this is drinking well now but will continue to develop. Its is a light, bright and fruity, a classic... *by John Hawkesby*
- Bob Campbell Wine Reviews (NZ) Rich, creamy wine with an impressive ethereal lightness. Wonderfully pure. Chalk, toast and hazelnut. Lovely acidity - not hard, accessible but gives backbone
- Champagne Guide (OZ) 91/100 bouquet is defined by lemon, with hints of honey and a note of orange. The palate adds butterscotch and ripe peach fruit, leading off clean and then quickly becoming savoury and secondary. The acid balance is commendable, keeping a short finish from becoming broad... *by Tyson Stelzer*

TASTING

- Food suggestions This delicate & feminine champagne is good with seafood or oysters, but will excel on its own for a wonderful aperitif.
- Service temperature: 10°C (15 mins out of 4°C fridge)
- Rich, creamy wine with an impressive ethereal lightness. Wonderfully pure. Chalk, toast and hazelnut. Lovely acidity - not hard, accessible but gives backbone



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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