

CHAMPAGNE JEAN DUMANGIN

HOMMAGE 2017

TERROIR

Grande Montagne de Reims : Chigny-les-Roses, Ludes, Rilly-la-Montagne, Taissy, Cormontreuil.
Average age of vines : 35 years

VINIFICATION

Alcoholic and malolactic fermentation in heat-regulated stainless steel tanks. Manual and traditional riddling on racks

BLENDING

100% Chardonnay
iHarvest 2017
4 year's aging

DOSAGE

9 grams sugar per liter

BOTTLES

75 cl Bottles

TASTING NOTES

Delicate, the nose is carried by white fruits (peach, juicy pear) and fresh citrus (pink grapefruit and yusu). A mineral tip (chalk) and brioche is also discovered in aeration. The mouth is fleshy on a basket of white fruits (mirabelles) and structured on the attack. Champagne of gastronomy all in nuances and dominated by freshness and fruity, it will accompany a filet of Saint-Pierre in sauce, a braised bar and on the end of the meal, a granité of pears.



One Rose - One Passion - One Champagne
