

CHAMPAGNE JEAN DUMANGIN

PREMIER CRU MILLÉSIME 2015

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

2015 harvest.
30% Chardonnay, 70% Pinot Noir
6 year's aging

DOSAGE

9 grams sugar per liter

BOTTLES

75 cl Bottles

TASTING NOTES

Nose : The subdued expressivity enhances the delicacy of the blending. Dominant yellow fruits along with a basket of crunchy white fruits. The whole shows a remarkable aromatic freshness.

Palate : Intensity and roundness of Pinot Noir. Rich, tonic and generous. Aromas of white fruits (white peach) and fresh yellow fruits (mirabelle and apricot). Rich, tonic and structured finish.



Une Rose - Une Passion - Un Champagne