

CHAMPAGNE JEAN DUMANGIN

PREMIER CRU
MILLÉSIME 2016

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

2016 harvest.
30% Chardonnay, 70% Pinot Noir
8 year's aging

DOSAGE

9 grams sugar per liter

BOTTLES

75 cl Bottles

TASTING NOTES

Nose : Powerful and open. Fruit paste, pine honey and
peaches in syrup. Opening on mint flavours, with spicy
notes of saffron and a touch of fresh walnut kernels.
Palate : Robust and smooth. A fine length on the
palate with flavours of fruit salad, clementine, orange
peel and honey candy.



One Rose - One Passion - One Champagne