# CHAMPAGNE JEAN DUMANGIN

## MEUNIER 2018




### Terroir
Grande Montagne de Reims Premier Cru :
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% Meunier
iHarvest 2018
7 year's aging

### Dosage
2 grams sugar per liter

### Bottles
75 cl Bottles

### Tasting Notes
Appearance: Pale gold with subtle copper highlights and an elegant stream of fine bubbles.
Nose: Mature and complex, revealing aromas of praline, hazelnut, buttery biscuit, apricots in syrup, fig, honey and almond, enhanced by a delicate hint of mint.
Palate: Surprisingly fresh, with a beautifully balanced dosage. Notes of blood orange and kiwi mingle with praline and hazelnut. Powerful yet precise, the palate offers remarkable length, leading to a chalky finish with hints of candied lemon.

**One Rose - One Passion - One Champagne**