

CHAMPAGNE JEAN DUMANGIN

PREMIER CRU BRUT ROSÉ HÉRITAGE

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

37% Pinot Noir, 26% Meunier, 37% Chardonnay including 50% reserve wines. Red wine from old Pinot Noir vines : 15%
3 year's aging

DOSAGE

11 grams sugar per liter

BOTTLES

75 cl Bottles

TASTING NOTES

The nose is generous with notes of peony, wild strawberries with a slight touch of flint.
The palate is greedy and the notes of candied redcurrant and blackcurrant combine to reveal a lively and lemony finish.

AWARDS 2021

Gold Medals Concours International de Lyon and Concours Mondial des Féminales
Silver Medal Concours Mondial de Bruxelles



One Rose - One Passion - One Champagne