

# CHAMPAGNE JEAN DUMANGIN

## TERROIR BRUT BLANC DE BLANCS

### TERROIR

Couvrot vineyard in the Coteaux Vitryat area

### VINIFICATION

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

### BLENDING

100% Chardonnay,  
including 50% reserve wines.  
4 year's aging

### DOSAGE

10 grams sugar per liter

### BOTTLES

150 cl Magnums, 75 cl Bottles

### TASTING NOTES

The nose delicately reveals itself on first notes of white peach and apricot, then giving way to aromas of white flowers with a touch of dried fruits.

The palate that is both fine and elegant allows to find the freshness of white fruits while revealing a lovely minerality on fresh chalk.

The surprising finish mixes the liveliness of citrus fruits with a slightly spicy touch.

### AWARDS 2021

Gold Medals : Concours International des Meilleurs Chardonnay du Monde (Ranked in the Top 10),  
Concours Mondial des Feminalise



One Rose - One Passion - One Champagne