

# CHAMPAGNE JEAN DUMANGIN

## PREMIER CRU BRUT 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

40% Chardonnay, 30% Pinot Noir, 30% Meunier including 50% reserve wines.  
4 year's aging

### DOSAGE

10 grams sugar per liter

### BOTTLES

150 cl Magnums, 75 cl Bottles and 37,5 cl half-bottles

### TASTING NOTES

A greedy and complex nose with notes of apricot and candied peach, small dark berries with a touch of minerality.  
On the palate the attack is greedy with yellow fruits, meringue, and a spicy touch.  
The finish with candied orange is long and delicate.

### AWARDS 2021

Gold Medals : Concours des Vinalies Internationales (Oenologues de France) and Concours Mondial des Féminales



One Rose - One Passion - One Champagne