

CHAMPAGNE JEAN DUMANGIN

TERROIR EXTRA 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.
6 year's aging

DOSAGE

4 grams sugar per liter

BOTTLES

150 cl Magnums, 75 cl Bottles

TASTING NOTES

Discreet nose on aromas of dried fruits and white flowers, which reveals a lovely minerality along with some notes of candied fruits.

A surprisingly fresh palate with notes of preserved lemon and white chalk leads to a rich and slightly peppery finish.

AWARDS 2021

Silver Medal Concours
des Vinalies Internationales
(Oenologues de France)



One Rose - One Passion - One Champagne