

CHAMPAGNE JEAN DUMANGIN

PREMIER CRU MILLÉSIME 2013

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

2013 harvest.
60% Chardonnay, 40% Pinot Noir
7 year's aging

DOSAGE

9 grams sugar per liter

BOTTLES

150 cl Magnums and 75 cl Bottles

TASTING NOTES

At first the nose reveals ripeness with notes of jammy yellow fruits and acacia, it then opens on delicate aromas of flint and cardamom.
On the palate the attack is full and greedy with white chalk and grapefruit zest, with a delicate structure and a finish dominated by Granny Smith apple.

AWARDS 2021

Gold Medal Concours International de Lyon
Silver Medal Concours Mondial de Bruxelles



One Rose - One Passion - One Champagne