

CHAMPAGNE

Amour de Cuvée



Rich and delightfully indulgent... made for sharing.

The ideal way to discover the real character of La Montagne de Reims. An astonishingly fruity marriage of the seductive aromas of Pinot Meunier and the nobility of Pinot Noir.

The rigorous selection of only the finest wines brings freshness and finesse to this Blanc de Noirs champagne.

A Blanc de Noirs of remarkable elegance!



History

The story of Champagne Duménil goes back to its foundation in 1874 and owes a great deal to a happy combination of skill in both viticulture and in wine-making that was a rarity at the end of the XIX century. As well as tending vines, Emile-Paul Duménil, the founder, also owned a grocery and a café in Chigny-Les-Roses. Little did he realize that the champagne house he created would still be prospering more than 140 years later.

Nowadays, Dumenil is in the hands of Frédérique and Hugues Poret. Frédérique is the great granddaughter of the founder of the house and today she is the creative inspiration behind the blending of the champagnes. Her husband, Hugues, is from a long line of vignerons in the nearby village of Sacy, a Premier Cru village.

Blend

50% PINOT NOIR
50% PINOT MEUNIER

Terroir

Chigny-Les-Roses, Rilly-La-Montagne and Ludes, all Premier Cru
Dumenil's vineyard is 100% Premier Cru nestled in the heart of the Montagne de Reims, which is the most important subregion of Champagne.

Ageing on lees

5 years in the cellars





CHAMPAGNE Duménil

PREMIER CRU

GRANDE RÉSERVE BRUT NV

A classic example of the art of blending: perfectly balanced, wonderfully round and full of fruitiness. This subtle marriage of grape varieties from different villages and different years has epitomised the Duménil house style since 1874.

Each grape variety reveals its own individual character
born in the chalk and sub-soil deep in the Montagne de Reims.

Perfectly balanced thanks to the equal proportions of the three traditional Champagne grapes; Pinot Meunier brings fruitiness, Pinot Noir lends body to the blend and Chardonnay adds finesse. Reserve wines from 10 different harvests are blended to give the maturity that makes Brut Grande Réserve the ideal partner for any happy social occasion.

Tasting Notes:

A never-ending stream of fine bubbles rising to a persistent ring of mousse. Delicate aromas of white flowers vie with notes of white fruit (apple and pear) and lead on to elegant hints of yellow fruit (peach and apricot). Seductively round on the palate with a beautifully long finish culminating on a mouth-watering touch of brioche. A perfectly balanced champagne!

Composition: 33% CHARDONNAY, 34% PINOT MEUNIER, 33% PINOT NOIR

Vineyard: 1er Cru – Montagne de Reims Chigny-Les-Roses, Rilly-La-Montagne, Ludes

Vinification:

- **Aging on Lees:** 3 years aging in cellars
- **Disgorging:** To impart the luscious roundness on the finish each bottle is disgorged 4 months before dispatch and given a dosage made of aged wine and cane sugar.
- **Reserve Wine:** 50% Solera de vin de réserve



CHAMPAGNE DUMÉNIL

"LES PÊCHERINES" VIEILLES VIGNES PREMIER CRU



TECHNICAL INFORMATION

Country	France
Region	Champagne
Sub-Region	Montagne de Reims
Producer	Champagne Duménil, RM
Vintage	NV
Composition	80% CHARDONNAY, 20% PINOT NOIR
Press	89 points Wine Enthusiast

WINEMAKER NOTES

The days when peach trees were planted between the vineyards have long disappeared, yet... cuvée Prestige still reminds us of the aromas and the incredible delicacy of those vine peaches. Every year when we taste the still vines, this plot is always the best. The low yields from the old vines planted in 1969 give the wines a rare array of rich aromas. The plot benefits from perfect exposure to the sun and from a prominent vein of chalk which account for the exceptional finesse for which champagnes from this plot have long been renowned. A marvel of elegance and controlled power with a finish marked by exotic fruit and toasty overtones. Cuvée Prestige is a remarkable champagne for lovers of fine and distinctive wines.

PAIRING SUGGESTIONS

Not just enjoyable as an aperitif, but also an excellent match with exotic salads (prawns and avocado), grilled Dublin Bay prawns and with many sweet and sour dishes. Serve at any moment spent amongst friends, when the mood is happy and something special is called for.

TASTING NOTES

A golden yellow enhanced by a persistent stream of tiny bubbles. On the nose: Grapefruit, passion fruit and mango. Nuts and toasty notes. On the palate: Exotic fruits, pineapple. Exotic fruit, pineapple. Creamy with a hint of brioche and superb balance.

VINEYARD

- **Terroir:** «Les Pêcherines» 1er Cru - Montagne de Reims Chigny-Les-Roses

VINIFICATION

- **Aging on Lees:** 5 years in the cellars
- **Disgorging:** To impart the luscious roundness on the finish each bottle of vintage champagne is disgorged 6 months before dispatch and given a Brut dosage made of aged wine and cane sugar.

PRESS

"This is crisp with a steely edge. From a single vineyard, it is a blend that is dominated by Chardonnay, the wine is tight with a texture that suggests it needs to age in the bottle. There is plenty of fruit but it just needs to soften." - 89 points, Roger Voss, *Wine Enthusiast*



Champagne Dumenil is an independent Champagne House which continues to utilise the expertise that has been handed down through the family for 5 generations. Frederique and Hugues Poret-Dumenil, artisans of wine who are passionate about both the vineyard and the wine, craft champagnes of style in the highest respect for their land situated in Chigny-les-Roses, Rilly la Montagne, Ludes and Sacy.

Champagne Dumenil is a prestigious member of the Club Trésors de Champagne. Comprised of 28 artisan wine makers, 1971 the Club Trésors was the first association of wine makers in Champagne to advocate an approach to viticulture based on the utmost standards of quality. Since the creation of this pioneering association the members have strived to preserve the essence of their various terroirs and to promote the exceptional character of their wines.

Champagne Dumenil was selected from the finest areas of the Champagne region, and recognized for the quality of their work. The Club Trésors is the only organisation in Champagne to select its members according to a set of unrelenting quality standards. A jury of oenologists and wine professionals select the champagnes, and demand irreproachable quality as regards both the work in the vineyard and the wines. Each champagne is subject to two blind tastings (once at the still wine stage before bottling and again after 3 years ageing in bottle) by a panel of passionate and distinguished oenologists and wine makers. A Special Club champagne may only be made in outstanding vintage years.

Champagne Dumenil Spécial Club Millésime 2013

The microporous chalk found in the vineyards of Chigny-Les-Roses exerts a marked influence on Cuvée Special Club 2013. The chalk brings structure to the Pinot Noir to bring out its power and full bodied character, whilst the Chardonnay draws elegance from the sub-soil to balance the vinosity of the Pinot Noir. 2013 was a year of small yields but exceptional quality in the Montagne de Reims area.

A unique selection of wines from 2013 was blended to create this Special Club vintage cuvée and meet the strict standards of the Club Trésors de Champagne.

The golden yellow colours and fine bubbles promise a champagne of great elegance. The nose is full of finesse, opening with youthful aromas of white fruit and citrus. The attack is bold and pure leading to a fresh, lemony sensation on the palate. Long and expressive with good ageing potential.





CHAMPAGNE Duménil

PREMIER CRU



Before the wines of Champagne were famous, at the time when they were known simply as wines from La Montagne, it was the monks who first realised the quality of the vineyards that now belong to Champagne Duménil.

The monks came from the prestigious abbey of Saint Rémi in Reims which owned vineyards in the villages of Chigny-Les-Roses, Rilly-La-Montagne and Ludes, all situated in the area known as La Grande Montagne de Reims and all now classified as Premier Cru, where the Duménil family estate had its beginning.

The story of Champagne Duménil goes back to its foundation in 1874 and owes a great deal to a happy combination of skill in both viticulture and in wine-making that was a rarity at the end of the XIX century.

As well as tending vines, Emile-Paul Duménil, the founder, also owned a grocery and a café in Chigny-Les-Roses. Little did he realise that the champagne house he created would still be prospering more than 140 years later.

Their understanding of the tastes and expectations of their customers helped them become quite remarkable wine makers.

GRANDE RÉSERVE BRUT

375 mL - \$22.50

750 mL - \$37.10

1.5 L - \$85 / \$80

PERSONALITY

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Blend

CHARDONNAY

1/3

PINOT NOIR

1/3

PINOT MEUNIER

1/3

with 50% reserve wine

Terroir

Chigny-les-Roses, Rilly-la-Montagne and Ludes, all Premier Cru.

Ageing on lees

3 years ageing in our cellars

SPÉCIAL CLUB MILLÉSIMÉ 2013

750 mL - \$65.00 / \$63.00

Assemblage

PINOT NOIR

60%

CHARDONNAY

40%

Terroir

Premiers Crus de Chigny-les-Roses, Rilly-la-Montagne et Ludes

Ageing on lees

3 years in the cellars

PERSONALITY

The microporous chalk found in the vineyards of Chigny-Les-Roses exerts a marked influence on Cuvée Special Club 2013.

The chalk brings structure to the Pinot Noir to bring out its power and full bodied character, whilst the Chardonnay draws elegance from the sub-soil to balance the vinosity of the Pinot Noir. 2013 was a year of small yields but exceptional quality in the Montagne de Reims area.

A unique selection of wines from 2013 was blended to create this Special Club vintage cuvée and meet the strict standards of the « Trésors de Champagne » charter.

TASTING NOTES

The fineness of the bubbles that sparkle nicely golden color.

Delicate nose that opens to aromas of youth like white fruit and citrus. Frank attack that extends over a very fresh and lemony mouth. Good length for this wine promises a nice aging potential.





CHAMPAGNE
Duménil
PREMIER CRU

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