



EVERY BOTTLE



TELLS A STORY

DUMENIL AMOUR DE CUVÉE, PREMIER CRU BRUT

TECHNICAL INFORMATION



Country	France
Region	Champagne
Sub-Region	Montagne de Reims
Producer	Champagne Duménil, RM
Vintage	NV
Composition	50% PINOT MEUNIER, 50% PINOT NOIR

WINEMAKER NOTES

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!

TASTING NOTES

The intensity of the golden color, the delicate mousse and the fine bubbles all point to a champagne of great quality. On the nose : a riot of red fruit aromas (blackcurrants, red currants and wild strawberries) with dried fruit, grilled almonds, quince and plums. On the palate : notes of raspberry and crushed strawberry underpinned by a pleasant freshness. A rich texture, a superb balance between substance and vivacity, with a delicate biscuity note on the very long finish.

PAIRING SUGGESTIONS

A wonderful aperitif, naturally and traditional dish as foie gras. Excellent served with red fruit tart as dessert. Serve at family parties, celebrations and any special dinner.

VINEYARD

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



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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.
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