



EVERY BOTTLE



TELLS A STORY

## CHAMPAGNE DUMENIL GRANDE RÉSERVE PREMIER CRU BRUT

### TECHNICAL INFORMATION



<b>Country</b>	France
<b>Region</b>	Champagne
<b>Sub-Region</b>	Montagne de Reims, Grand Cru
<b>Vintage</b>	NV
<b>Composition</b>	33% CHARDONNAY, 34% PINOT MEUNIER, 33% PINOT NOIR
<b>Producer</b>	Champagne Duménil, RM

### WINEMAKER NOTES

A classic example of the art of blending: perfectly balanced, wonderfully round and full of fruitiness. This subtle marriage of grape varietals from different villages and different years has epitomised the Duménil house style since 1874. Each grape varietal 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 20 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!

### PAIRING SUGGESTIONS

The delicate bouquet makes Grande Réserve ideal to serve to your guests as an aperitif, particularly with pastry canapés. It's also a wonderful match with poultry cooked in sauce, or with fruit tart served as dessert. Serve at family celebrations, business lunches and cocktail parties.



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## VINEYARD

- **Terroir:** 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
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