



EVERY BOTTLE



TELLS A STORY

DUMENIL SPÉCIAL CLUB MILLÉSIME, PREMIER CRU BRUT

TECHNICAL INFORMATION



Country	France
Region	Champagne
Sub-Region	Montagne de Reims
Producer	Champagne Duménil, RM
Vintage	2012
Composition	60% PINOT NOIR, 40% CHARDONNAY
Press	95 points, Editor's Choice Wine Enthusiast

WINEMAKER NOTES

The microporous chalk found in the vineyards of Chigny-Les-Roses exerts a marked influence on Cuvée Special Club 2012. 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. 2012 was a year of small yields but exceptional quality in the Montagne de Reims area. A unique selection of wines from 2012 was blended to create this Special Club vintage cuvée and meet the strict standards of the «Trésors de Champagne » charter.

PAIRING SUGGESTIONS

Ideal for tasting between amateurs or for a refined aperitif. Very popular with fish and shellfish. A champagne worthy of important meetings, celebrations and fine dining.

TASTING NOTES

The golden yellow colors 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. 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.

VINEYARD



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- **Terroir:** 1er Cru Montagne de Reims Chigny-Les-Roses, Ludes, Rilly-La-Montagne

VINIFICATION

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

PRESS

"This impressive dry wine is made as part of a club of producers who taste and evaluate each other's wines before release. A blend of 60% Pinot Noir and 40% Chardonnay, it is full of white fruit with a toasty edge that gives the wine weight. Behind this is a strongly mineral character with bite and zest that will allow it age further. Drink from 2020." - 95 points, *Roger Voss, Wine Enthusiast*
