

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

VINIFIATION

- **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*