

CHAMPAGNE PREMIUM BLANC DE BLANCS

Style

White, Sparkling, Dry, Medium bodied

Region

Champagne

Producer

J. Dumangin & Fils.

Appellation

Champagne, on the Montagne de Reims around the villages of Taissy, Ludes, Rilly and Chigny Les Roses.

Cépage

100% Chardonnay.

Tasting Note

With a very fine mousse, this is a light, elegant wine with incredible finesse, an extraordinary purity of fruit and a hauntingly long finish.

Serve

An ideal aperitif.

Cellarage

A wine to be drunk within a year from disgorgement and final bottling

Vinification

The grapes are harvested from a single vineyard which was found, in 1998, to have a propensity for noble rot if the grapes were left to mature for longer than usual. Noble rot is caused by the *Botrytis Cinerea* fungus which attacks undamaged white grapes and results in extremely sweet grapes with exceptional fruit and more concentration than one would expect from a normal harvest.

After the addition of a liqueur de tirage the wine then rests on its lees for at least thirty months undergoing a secondary fermentation before disgorging, which takes place approximately three months before the wine is ready for shipping. At this stage a final dosage (of sugar) dictates the dryness of the Champagne and the 'house' style. Rémuage (the process of moving the sediment to the neck of the bottle before disgorgement) takes place manually and on wooden stands.

Chardonnay is very light-sensitive and the wine is sold in a cotton bag so as to avoid excessive exposure to the light.

History

Gilles Dumangin is the fifth generation of Dumangin Champagne producing high class Champagne from Premier Cru vineyards on the Montagne de Reims. Everything from the picking, pressing, assemblage (blending), rémuage (riddling), disgorging, corking and labelling is done in house where Dumangin Père et Fils can oversee each process personally.

