

CHAMPAGNE EXTRA BRUT

Style

White, Sparkling, Dry, Light 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

25% Chardonnay, 25% Pinot Noir & 50% Pinot Meunier

Tasting Note

'Clean as a whistle and made from 25 per cent Chardonnay, 25 per cent Pinot Noir and 50 per cent Pinot Meunier, this is the perfect apéritif wine. The perky acidity and oodles of verve will slice through all number of tricky canapés, and it is a design classic with oysters. Fantastic value, too, Dumangin's wines are all great value.'

www.expertwine.com - Matthew Jukes, Wine Correspondent for the Daily Mail

Serve

An ideal aperitif.

Cellarage

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

Vinification

The grapes are harvested from 25-year-old vines and fermented in stainless steel and enamel vats. After the addition of a liqueur de triage, the wine then rests on its lees for at least three years 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. For this Extra Brut Champagne, a minimal dosage of only two grams of sugar per litre is used resulting in a very dry wine. Rémuage (the process of moving the sediment to the neck of the bottle before disgorgement) takes place manually and on wooden stands.

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.



Giles Dumangin

