

CHAMPAGNE BRUT GRANDE RÉSERVE

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

"Tight-knit, perfumed, intriguing." "One of my favourite non-vintage fizzes."
Jancis Robinson, FT Weekend

The Grande Réserve is very similar in style to our 'Champagne Yapp' but an additional year's ageing on the lees imparts extra flavour and richness thus making it particularly suitable for drinking with food, especially seafood and creamy cheeses.

Serve

As an aperitif or with shellfish, oysters or soft cheese.

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 thirty months 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.

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.

