

CHAMPAGNE BRUT MILLÉSIME 1999

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

54% Chardonnay and 46% Pinot Noir.

Tasting Note

This Champagne, from a fantastic vintage, displays a vibrant gold colour. With aromas of red berries leading to a balanced, full-bodied palate and toasty undertones, it displays a long, dry finish.

Serve

Ideal as an aperitif or with shellfish or white fish.

Cellarage

Drinking beautifully now but will age gracefully if carefully cellared.

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.

