

CHAMPAGNE YAPP

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

'A seductive combination of biscuity nose, firm fruit and crisp backbone.' Tom Doorley, The Field

A classic grower's Champagne from a small house, skilfully blended from Chardonnay, Pinot Noir and Pinot Meunier. A bright fruity bouquet, lively mousse, subtle biscuity undertones and crisp fresh palate combine to produce a wine of great charm, elegance and finesse. It is ideal as an aperitif.

Serve

As an aperitif or with shellfish or oysters.

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 tirage the wine then rests on its lees for twenty 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.

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.



Gilles Dumangin

