



19 13



# Duntze

CHAMPAGNE

À REIMS | FRANCE

# Duntze

## CHAMPAGNE

À REIMS | FRANCE

# INSTANT SUSPENDU

BRUT PREMIER CRU

ELEGANT &amp; CHARISMATIC



*INSTANT SUSPENDU Brut, NV mixes the best terroirs of East MONTAGNE de REIMS. Various and complementary soils made up of chalk, limestone, clay and limes provide it with a style full of energy and elegance.*

*A signature Champagne, which balances both youth and maturity, freshness and vinosity, delicacy and character.*

### EYE

Gold with a slightly satin effect and silver reflections.

### NOSE

Warm, gourmet notes of brioche, bread crusts and grilled hazelnut, fruity (yellow fruits, mature and exotic) and floral (lily) generosity.

### MOUTH

Ample and generous attack, clean and fresh finish which continues on beautiful bitters, gourmet persistence on aromas of brioche, hazelnut and fruits in brandy.

### ORIGIN

MONTAGNE DE REIMS

### AGING

Bottling : February 2023

### CRUS

CHAMERY  
ECUEIL  
SACY

65% harvest 2022  
35% Vins de Réserve :  
2018-2019-2020-2021

### BLEND

38% CHARDONNAY  
32% PINOT NOIR  
30% MEUNIER

### DISGORGMENT

OCTOBER 2025

### DOSAGE

2.5 g/l

### TASTINGS :

2025 JAMES SUCKLING : 91/100  
2025 DECANTER : 89/100  
2023 GAULT & MILLAU : 15/20  
2023 JANCIS ROBINSON : 16/20

### SERVICE TEMPERATURE

8-12°C

[WWW.DUNTZE.COM](http://WWW.DUNTZE.COM)





# Duntze

CHAMPAGNE

À REIMS | FRANCE

## LUEUR EMBRASEE

ROSE BLANC

SEDUCER & FLESHY



*LUEUR EMBRASEE - ROSE BLANC, traces its origins in the terroirs of white chalk and limestone of Montagne de Reims and Côte de Sézanne.*

*This rosé, light and elegant Champagne, reveals ample aromas of small red fruits.*

### EYE

Intense ruby pink colour with slight salmon hues.

### NOSE

Spontaneous and delicious with acidulous notes of cherry, wild strawberry and black fruit (blackcurrant).

### MOUTH

Expression of a fresh lemon flavour, as well as a pulpy and precisedelicacy. The fruit persists on a fine and long finish.

### ORIGIN

MONTAGNE DE REIMS  
COTE DE SEZANNE

### CRUS

MAILLY-CHAMPAGNE  
VERZY  
VERZENAY  
VILLERS MARMERY  
MONGENOST  
BEUTHON  
BARBONNE-FAYEL

### BLEND

89% CHARDONNAY  
11% PINOT NOIR

### AGING

Bottling : June 2021

85% Harvest 2020  
15% de Vins de Réserve  
Solera of red wines:  
2017-2018-2019-2020

### DISGORGEMENT

NOVEMBRE 2023

### DOSAGE

5,6 g/l

### SERVING TEMPERATURE

7-9°C

[WWW.DUNTZE.COM](http://WWW.DUNTZE.COM)



19 13



# Duntze

CHAMPAGNE

À REIMS | FRANCE

## LA NUIT TOMBEE

DEMI - SEC

OPULENT & BLOOMING



*LA NUIT TOMBEE - DEMI-SEC mixes the best terroirs of East MONTAGNE de REIMS.*

*This cuvee embodies the perfect balance between power and delicacy, largely revealing crunchy pleasures with heady notes.*

### EYE

Straw yellow color announcing a generous vinous wine.

### NOSE

Powerful and fine, it expresses aromatic nuances of white fruits(pear)and pastry notes (grilled hazelnut, almond). Complex with minty and underwood aromas, bark, humus.

### MOUTH

Balanced and melted, it offers a very long and deliciously patinated finish(gingerbread, undergrowth, light tobacco).

### ORIGIN

MONTAGNE DE REIMS

### PREMIERS CRUS

CHAMERY  
ECUEIL  
SACY

### BLEND

38% CHARDONNAY  
32% PINOT NOIR  
30% MEUNIER

### TASTINGS :

2025 JAMES SUCKLING : 92/100  
2023 JANCIS ROBINSON : 16/20

### AGING

Bottling : JUNE 2022

65% Harvest 2021  
35% de Vins de Réserve  
2020 - 2019 - 2018 - 2017

### DISGORGEMENT

MAY 2024

### DOSAGE

33 g/l

### SERVING TEMPERATURE

9-11°C

[WWW.DUNTZE.COM](http://WWW.DUNTZE.COM)



19 13



# Duntze

CHAMPAGNE

À REIMS | FRANCE

## BLANC DE MEUNIER

LA VALLEE DE LA MARNE TERROIR

FINE & MATURE



**BLANC DE MEUNIER** is the promise of a gourmet, vinous trip, with candied and roasted notes, generated by the best Meuniers of the La Vallée de la Marne.

### EYE

Bright yellow colour with golden highlights

### NOSE

Powerful, revealing aromas of ripe fruit, dried apricots and pears, and brioche. Mature notes of sweet almond and frangipane follow.

### MOUTH

Fine and melted structure completed by beautiful balance between opulence and freshness. Long-lasting aromas of fruit and fresh, sapid finish.

### ORIGIN

VALLEE DE LA MARNE  
Rive Gauche

### CRUS

FESTIGNY

### BLEND

100% MEUNIER

### TASTINGS :

2025 JAMES SUCKLING : 91/100

2023 GAULT&MILLAU : 15.5/20

2023 JANCIS ROBINSON : 16/20

### AGING

Bottling : July 2018

80% Harvest 2017

20% de Vins de Réserve

### DISGORGEMENT

OCTOBER 2025

### DOSAGE

EXTRA-BRUT at 2.5 g/l

### SERVING TEMPERATURE

9-11°C

[WWW.DUNTZE.COM](http://WWW.DUNTZE.COM)





# Duntze

CHAMPAGNE

À REIMS | FRANCE

## BLANC DE PINOT NOIR

COTE DES BAR

INTENSE & MINERAL



*BLANC DE PINOT NOIR expresses all the aromas of its noble grape variety.*

*Originating from the Côte des Bar, the Pinot Noir flourishes on the limestone and clay soils of marked hillsides facing south-east.*

*A terroir that reveals the enchanting fruitiness and mineral power of this tasty, fresh and spontaneous wine.*

### EYE

Fluid colour of a light, satiny gold with grey and pink hints.

### NOSE

Fruity notes of pear, pink grapefruit and cherries in brandy subtly accompanied by a creamy side and small touches of toasted almond. Notes of flint provide a mineral aspect

### MOUTH

Fresh and smooth, tempered by smoky notes. A fine structure brings nice bitters to the finish.

### ORIGIN

COTE DES BAR  
BARSEQUANAIS

### CRUS

LES RICEYS

### BLENDING

100% PINOT NOIR

### TASTINGS :

2025 JAMES SUCKLING : 91/100  
2023 GAULT&MILLAU : 15.5/20  
2023 JANCIS ROBINSON : 16/20

### AGING

Bottling : JUIN 2021

85% Harvest 2020

15% de Vins de Réserve

### DISGORGEMENT

SEPTEMBER 2024

### DOSAGE

2,2 g/l

### SERVING TEMPERATURE

7-9°C

[WWW.DUNTZE.COM](http://WWW.DUNTZE.COM)



# Duntze

## CHAMPAGNE

À REIMS | FRANCE

# ASSEMBLAGE RESERVE

TERROIR DE LA MONTAGNE DE REIMS - PREMIER CRU

POWERFUL &amp; HARMONIOUS



*ASSEMBLAGE RESERVE - PREMIER CRU is the purest expression of the Montagne de Reims.*

*Its chalky soils, deeply covered with colluvium, give birth to a Champagne*

*of excellence, dense and concentrated, with a delicious fullness and charm.*

#### EYE

Straw yellow color announcing a generous vinous wine.

#### NOSE

Powerful and fine, it expresses aromatic nuances of white fruits(pear)and pastry notes (grilled hazelnut, almond). Complex with minty and underwood aromas, bark, humus.

#### MOUTH

Balanced and melted, it offers a very long and deliciously patinated finish(gingerbread, undergrowth, light tobacco).

#### ORIGIN

MONTAGNE DE REIMS

#### GRANDS CRUS

MAILLY-CHAMPAGNE  
LOUVOIS  
BOUZY

#### PREMIER CRU

TAUXIERES

#### BLEND

60% PINOT NOIR  
40 % CHARDONNAY

#### TASTINGS :

2025 JAMES SUCKLING : 92/100

2025 DECANTER : 92/100

2023 GAULT&MILLAU : 15.5/20

2023 JANCIS ROBINSON : 16.5/20

#### AGING

Bottling : JUNE 2018

50% Harvest 2017

50% de Vins de Réserve  
2016 - 2015 - 2014

#### DISGORGEMENT

SEPTEMBER 2024

#### DOSAGE

0.0 g/l

#### SERVING TEMPERATURE

9-11°C

[WWW.DUNTZE.COM](http://WWW.DUNTZE.COM)



19 13



# Duntze

CHAMPAGNE

À REIMS | FRANCE

## BLANC DE BLANCS

LA COTE DES BLANCS - PREMIER CRU

DALICATE & FULL BODIED



*BLANC DE BLANCS - PREMIER CRU expresses the quintessence of the growths of the Côte des Blancs.*

*White chalk and limestone soils, dominated by the forest and protected from the western winds, shape its feminine, chiselled and floral character.*

### EYE

Bright, intense, and clear.

### NOSE

Complex aromas of white flowers pure, feminine, minty, and delicate.

### PALATE

Refined acidity, chalky and chiselled freshness, iodized notes, precision, balance, subtle roundness, and amplitude.

### ORIGIN

COTE DES BLANCS

### DISGORGEMENT

October 2025

### PREMIER CRU

VERTUS

### DOSAGE

EXTRA-BRUT at 2.5 g/l

### BLEND

100 % Chardonnay

### SERVING

TEMPERATURE

9-11°C

### AGING

Bottling : MAI 2022

### TASTINGS :

2025 JAMES SUCKLING : 92/100

2023 GAULT&MILLAU : 15.5/20

2023 JANCIS ROBINSON : 16/20

95% harvest 2021

5% de Vins de Réserve

No malolactic

fermentation

[WWW.DUNTZE.COM](http://WWW.DUNTZE.COM)

