



19 13



# Duntze

CHAMPAGNE

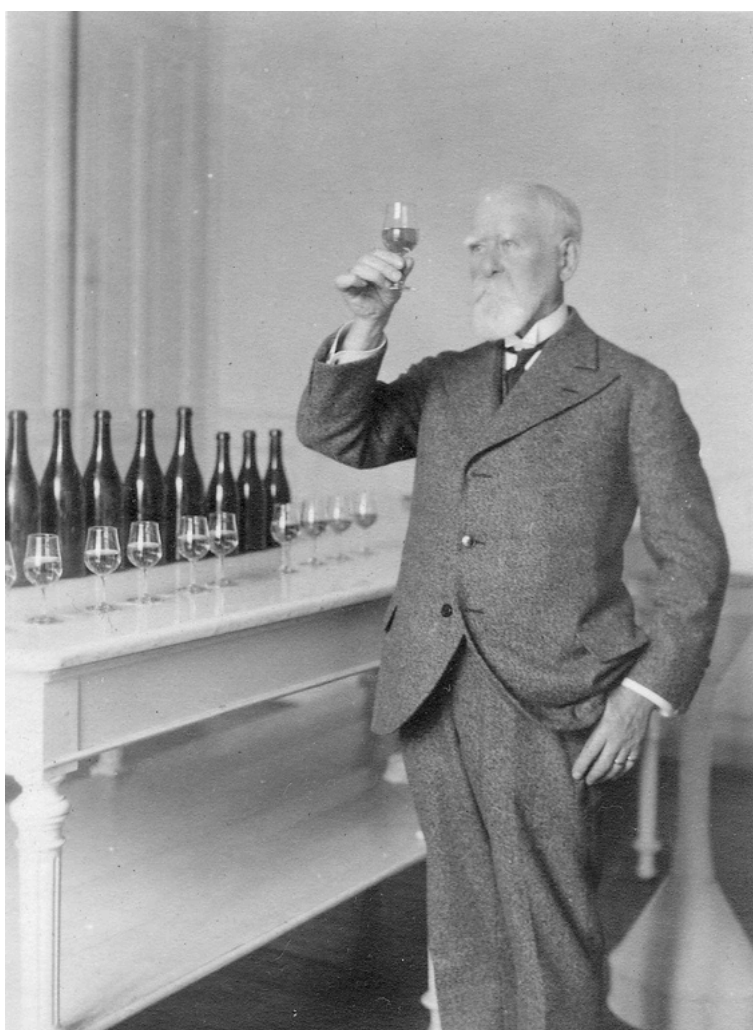
À REIMS | FRANCE



## 1913, THE HOUSE BIRTH YEAR

Initiated by his father, a renowned cellar master, Georges Frederic Duntze, at the head of several houses, created Champagne Duntze in Reims in 1913.

In an effort to pay tribute to his ancestors, to the know-how of Champagne and to his land, Victor Duntze perpetuates the production of very high standard vintages as well as confidential vintages intended for demanding and curious wine lovers.





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## TO REVEAL THE TERROIRS OF CHAMPAGNE

At the birth of a Duntze champagne, there is first of all the search for an emotion.

The house is attached to the typical qualities of the grapes and makes every effort to sublimate the generosity of their nature.

This gives rise to champagnes that are both racy and spontaneous.

Maison Duntze has developed two winemaking approaches:

The first, through its "Legend" range, is rooted in the purest tradition of Champagne, in balanced and timeless wines.

The second, with the "Grands Terroirs" cuvées, pays tribute to the nobility of the combination of grape varieties and soil in precise and distinctive wines.

## THE SAVOIR-FAIRE

The house is keen to cultivate long-lasting and quality relationships with each winemaker, who is considered a true partner whose contribution is complementary to that of the house vineyard located in the Côte des Bar and in the Côte des Blancs.

Strong bonds have been built between the winemakers and the family over time.

The vinifications are made without compromise, in a precise way with the aim of preserving the fruit and the character of its origin.

Typical and spontaneous, each cuvée is the exact reflection of the best that its original terroir has to offer.



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## INSTANT SUSPENDU

BRUT PREMIER CRU

ELEGANT & CHARISMATIC

### PAIRING

Champagne of celebration and aperitif, Légende Brut can be enjoyed with cheese gougères and salted petits fours.

During the meal, it will accompany light dishes such as lobster aspics, plates of smoked salmon, zucchini flower fritters, monkfish skewers or Bresse poultry.



2023 : 16/20

*Jancis Robinson*  
JancisRobinson.com



2025 : 89/100

**Gault & Millau**

2023 : 15/20

**JAMES SUCKLING.COM** 

2025 : 89/100

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## LUEUR EMBRASEE

ROSE BLANC

SEDUCER & FLESHY



### PAIRING

Red meats and some crustaceans may be preferred with this cuvée as well as cheeses and dry desserts.

Duck with figs, Cassolettes of praires and Curry Saint Jacques, Lobster Croustade, Salmon Gravelax, Chaource, Rocamadour, fine apple pies.

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## LA NUIT TOMBÉE

DEMI - SEC

OPULENT & BLOOMING



### PAIRING

LA NUIT TOMBÉE, Demi-Sec can be served as a starter on a pan-fried foie gras or later during the meal on dry dough cheeses.

Desserts are also highly recommended such as a Tiramisu of red fruits, a chaplain with caramelized apples, a chocolate crumble red fruits, pan-fried apples with caramel and salted butter



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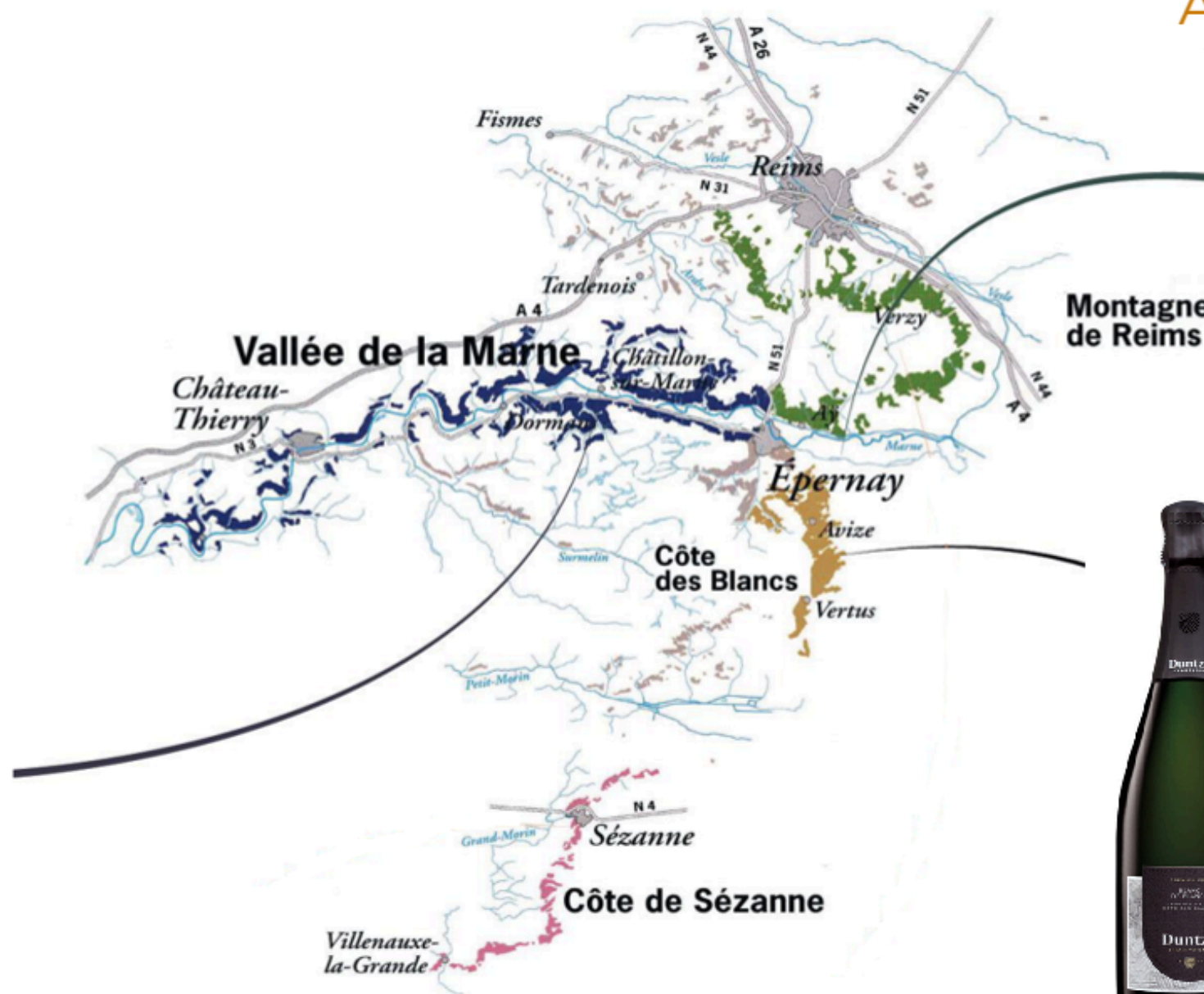
CHAMPAGNE

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## CUVEES GRANDS TERROIRS

### ASSEMBLAGE RESERVE

TERROIR DE LA MONTAGNE DE REIMS - PREMIER CRU  
PUISSANT & HARMONIEUX



### BLANC DE BLANCS

LA COTE DES BLANCS - PREMIER CRU  
DALICATE & FULL BODIED

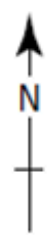
### BLANC DE MEUNIER

LA VALLEE DE LA MARNE TERROIR  
FINE & MATURE



### BLANC DE PINOT NOIR

COTE DES BAR  
INTENSE & MINERAL



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## BLANC DE MEUNIER

LA VALLEE DE LA MARNE TERROIR

FINE & MATURE



### PAIRING

This cuvée, very expressive and precise on the palate, will go beyond the aperitif.

It will also accompany fine or generous dishes such as fresh asparagus with chiffon sauce, poached eggs with hollandaise sauce, a lamb baron with herbs of Provence, a beef carpaccio, a pan-fried foie gras cutlet with morels, a poultry white with saté sauce and dry forms.

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2023 : 15,5/20



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## BLANC DE PINOT NOIR

COTE DES BAR

INTENSE & MINERAL



### PAIRING

"Its original subtlety and extra-brut dosage make this cuvée a fine aperitif wine.

Subsequently, it will perfectly accompany appetizers such as a salad of mullet with eggplant caviar, a fish such as Saint Pierre and bisque d'étrille with rosemary or Saint Jacques just seized and creamy risotto with truffles.

This white of Blacks also goes well with white meats and poultry as well as dry cheeses like a ripened chaource"

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## ASSEMBLAGE RESERVE

TERROIR DE LA MONTAGNE DE REIMS - PREMIER CRU

POWERFUL & HARMONIOUS



### PAIRING

"This aromatically very subtle cuvée has a beautiful structure on the palate.

This allows it to be served after the aperitif and it will go perfect with varied dishes:

Poached oysters and carrot espuma with cumin, Tataki of tuna with sesame, egg scramble with sea urchin coraille, Chapon de Bresse stuffed with morels, brie".

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## BLANC DE BLANCS

LA COTE DES BLANCS - PREMIER CRU

DALICATE & FULL BODIED



### PAIRING

“Fresh and feminine, this cuvée is specially intended to be married with recipes with fish and seafood.

Grilled line bar with anise and lemon, conch and scallop cassalette, Peruvian ceviche, scallops with sorrel leaves, monkfish medallion in walnut crust, will harmoniously match this cuvée”.

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