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Duntze  
CHAMPAGNE

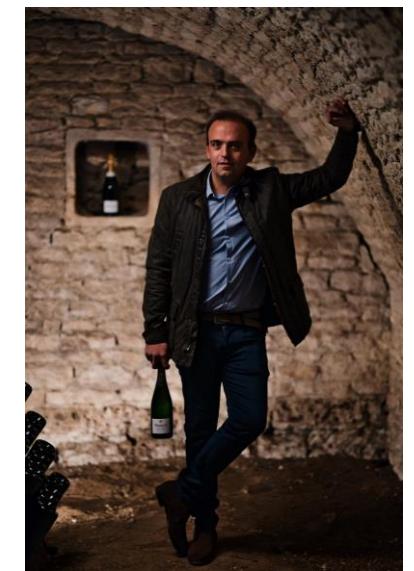
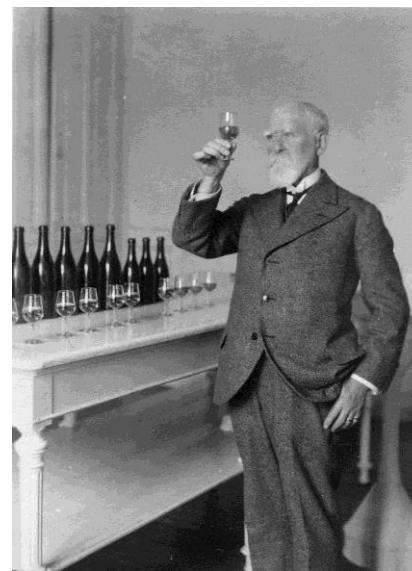
À REIMS | FRANCE



## 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.





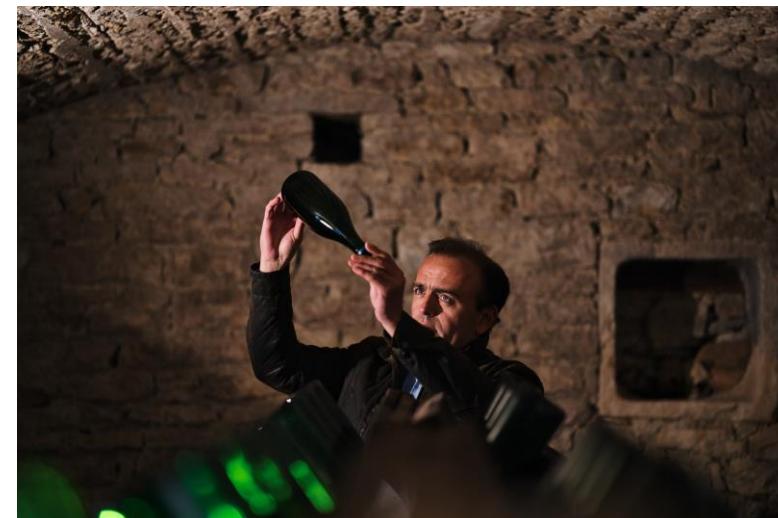
## Le Savoir-Faire

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.





## Révéler les Terroirs de la 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.



# INSTANT SUSPENDU

BRUT  
ELEGANT & 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

## CRUS

CHAMERY

ECUEIL

SACY

## BLEND

38% Chardonnay

32% Chardonnay

30% Meunier

## AGING

3 years at least

35% Vins de Réserve

## DISGORGMENT

4 months at least

## DOSAGE

2.5 g/l

## SERVICE TEMPERATURE

8-12°C



## INSTANT SUSPENDU

BRUT  
ELEGANT & CHARISMATIC

Champagne of celebration and aperitif, Légende Brut can be enjoyed with cheese gougeres 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.



**JAMES SUCKLING.COM** 

2025 : 91/100

*Jancis Robinson*  
JancisRobinson.com

2023 : 16/20

**Gault & Millau**

2023 : 15/20



2025 : 89/100





# LUEUR EMBRASEE

ROSE BLANC  
SEDUCTER & 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

pontaneous 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 precise delicacy. The fruit persists on a fine and long finish.

## ORIGIN

Montagne de Reims  
Côte de Sézanne

## CRUS

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

## BLENDING

89% Chardonnay  
11% Pinot Noir

## AGING

4 years at least  
15% Vins de Réserve

## DISGORGMENT

4 months at least

## DOSAGE

5.6 g/l

## SERVICE TEMPERATURE

7-9°C



# LUEUR EMBRASEE

ROSE BLANC  
SEDUCTER & FLESHY

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 TOMBEE

DEMI - SEC

OPULENT & BLOOMING

LA NUIT TOMBEE, Demi-Sec est élaboré à partir des plus beaux terroirs de L'Est de la montagne de Reims. Des sols profonds et gras composés d'argile et de limons.

Cette cuvée incarne un parfait équilibre entre puissance et délicatesse dévoilant avec amplitude des plaisirs croquants aux notes capiteuses.

## OEIL

Or soutenu, profond, dense, effervescence.

## NEZ

Franc, élégant, épanoui, fruits secs, fragrances exotiques et capiteuses, séduisantes notes boisées, boulangères

## BOUCHE

Attaque ample et puissante, générosité, souplesse, équilibre, vivacité plaisante, notes croquantes, harmonie, longueur.

## ORIGIN

Montagne de Reims

## CRUS

CHAMERY  
ECUEIL  
SACY

## BLEND

38% Chardonnay  
32% Pinot Noir  
30% Meunier

## AGING

3 years at least  
35% Vins de Réserve

## DISGORGMENT

4 months at least

## DOSAGE

33 g/l

## SERVICE TEMPERATURE

9-11°C



## LA NUIT TOMBEE

DEMI-SEC  
OPULENT & BLOOMING

LA NUIT TOMBEE, 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



# Duntze

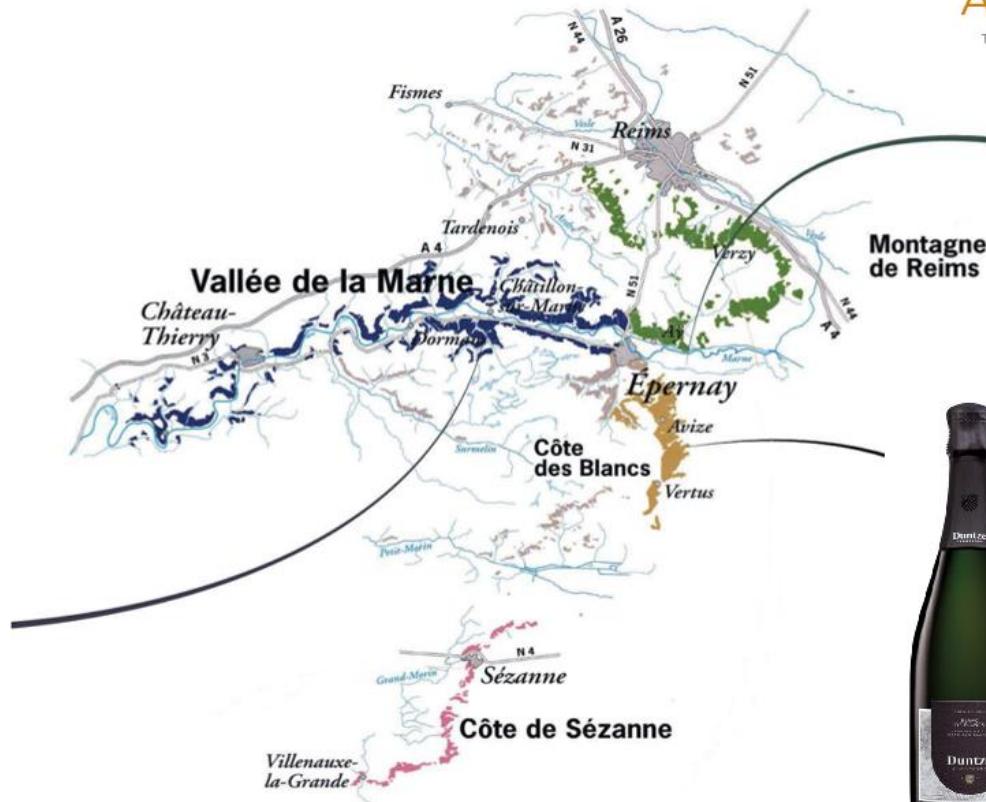
CHAMPAGNE

À REIMS | FRANCE



## BLANC DE MEUNIER

LA VALLEE DE LA MARNE TERROIR  
FINE & MATURE



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



BLANC DE BLANCS  
LA CÔTE DES BLANCS - PREMIER CRU  
DALICATE & FULL BODIED



## Cuvées Grands Terroirs

LES EXTRA-BRUTS DE LA MAISON DUNTZE



BLANC DE PINOT NOIR  
CÔTE DES BAR  
INTENSE & MINERAL



# BLANC DE PINOT NOIR

CÔTE DES BAR  
INTENSE & MINERAL

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

*Originating from the Côte des Bar, 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

Côte des bar  
Barséquanais

#### CRUS

LES RICEYS

#### BLENDING

100% Pinot Noir

#### AGING

3 years a least  
15% Vins de Réserve

#### DISGORGMENT

4 monthes at least

#### DOSAGE

2.2 g/l

#### SERVICE TEMPERATURE

7-9°c



## BLANC DE PINOT NOIR

COTE DES BAR  
INTENSE & MINERAL

"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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2023 : 16/20

**Gault & Millau**

2023 : 15,5/20





# 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

Vallée de la Marne  
Rive Gauche

#### CRUS

FESTIGNY

#### BLENDING

100% MEUNIER

#### AGING

7 years at least  
35% Vins de Réserve

#### DISGORGMENT

4 months at least

#### DOSAGE

2.5 g/l

#### SERVICE TEMPERATURE

9-11°C



# BLANC DE MEUNIER

LA VALLEE DE LA MARNE TERROIR  
FINE & MATURE

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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2025 : 89/100





## ASSEMBLAGE RESERVE

TERROIR DE LA MONTAGNE DE REIMS - PREMIER CRU

PIUSSANT & HARMONIEUX

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 pastrynotes (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

Tauxières

### BLENDING

60% Pinot Noir  
40 % Chardonnay

### AGING

7 years a least  
50% Vins de Réserve

### DISGORGMENT

4 monthes at least

### DOSAGE

1.5 g/l

### SERVICE TEMPERATURE

9-11°C



## ASSEMBLAGE RESERVE

TERROIR DE LA MONTAGNE DE REIMS - PREMIER CRU

PIUSSANT & HARMONIEUX

"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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2023: 15,5/20





# 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

Côte des Blancs

#### PREMIER CRU

VERTUS

#### BLEND

100 % Chardonnay  
No malolactic fermentation

#### AGING

3 years at least  
5% Vins de Réserve

#### DISGORGMENT

4 months at least

#### DOSAGE

2.5 g/l

#### SERVICE TEMPERATURE

9-11°C



## BLANC DE BLANCS

LA COTE DES BLANCS - PREMIER CRU

DALICATE & FULL BODIED

"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 cassolette, Peruvian ceviche, scallops with sorrel leaves, monkfish medallion in walnut crust, will harmoniously match this cuvée".



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