

Duntze

CHAMPAGNE

À REIMS | FRANCE

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% PINOT NOIR
30% MEUNIER

AGING

Bottling : February 2023

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

DISGORGMENT

OCTOBER 2025

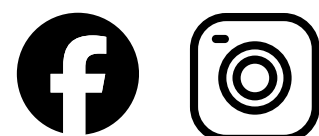
DOSAGE

2.5 g/l

SERVICE TEMPERATURE

8-12°C

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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

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 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

PREMIERS CRUS

CHAMERY
ECUEIL
SACY

BLEND

38% CHARDONNAY
32% PINOT NOIR
30% MEUNIER

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

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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

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

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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

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

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CHAMPAGNE

À REIMS | FRANCE

ASSEMBLAGE RESERVE

TERROIR DE LA MONTAGNE DE REIMS - PREMIER CRU

PUISSANT & 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 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

AGING

Bottling : JUNE 2018

50% Harvest 2017

50% de Vins de Réserve
2016 - 2015 - 2014

DISGORGEMENT

SEPTEMBER 2024

DOSAGE

EXTRA BRUT à 1,5 g/l

SERVING TEMPERATURE

9-11°C

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19 13



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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

AGING

Bottling : MAI 2022

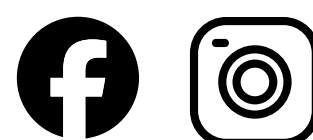
9-11°C

95% harvest 2021

5% de Vins de Réserve

No malolactic fermentation

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