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Duntze

CHAMPAGNE

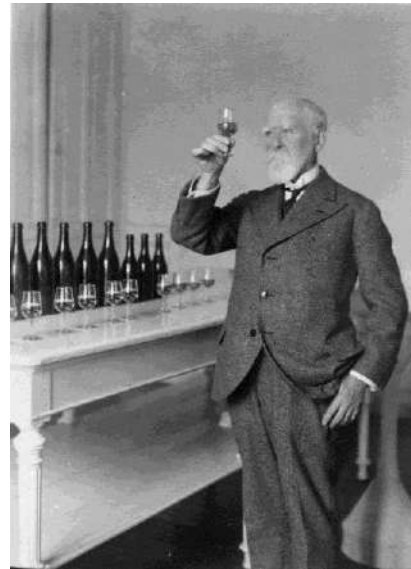
À REIMS | FRANCE



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.

Cuvées Légendes



Cuvées Grands Terroirs





LÉGENDE BRUT

ELEGANT AND CHARISMATIC

Brut Légende mixes the best terroirs of Champagne. 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.

PALATE

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



ASSEMBLAGE

55 % Chardonnay
30 % Pinot Noir
15 % Meunier

DOSAGE

6,5 g/L (Brut)

VIEILLISSEMENT

3 à 4 ans

DÉGORGEMENT

3 mois minimum



L'ÉGÈNDE BRUT

ELEGANT AND CHARISMATIC

Champagne of celebration and aperitif, L'Égènde 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.



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L'ÉGENDÉ ROSÉ

SEDUCER AND FLESHY

Brut L'Égende Rosé 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).

PALATE

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



ASSEMBLAGE

89 % Chardonnay
11 % Pinot Noir

DOSAGE

6,5 g/L (Brut)

VIEILLISSEMENT

3 ans minimum

DÉGORGEMENT

3 mois minimum



L'ÉGÈNDE ROSÉ

SEDUCER AND 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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L'ÉGÈNDE DEMI-SEC

OPULENT AND BLOOMING

L'égènde Demi-Sec is issued from the harmonious blend of the 15 best growths of Champagne.

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

EYE

Luminous colour made of a deep yellow gold.

NOSE

Aromas of yellow and exotic candied fruits followed by complex notes of undergrowth and bakery (bread crust, sweet almond).

PALATE

Clean, frank and gourmet, all in harmony. Tasty finish, both powerful and delicate, with ripe and crunchy notes.



ASSEMBLAGE 55 % Chardonnay
30 % Pinot Noir
15 % Meunier

DOSAGE 33 g / L (Demi-sec)

VIEILLISSEMENT 3 à 4 ans

DÉGORGEMENT 3 mois minimum



L  GENDE DEMI-SEC

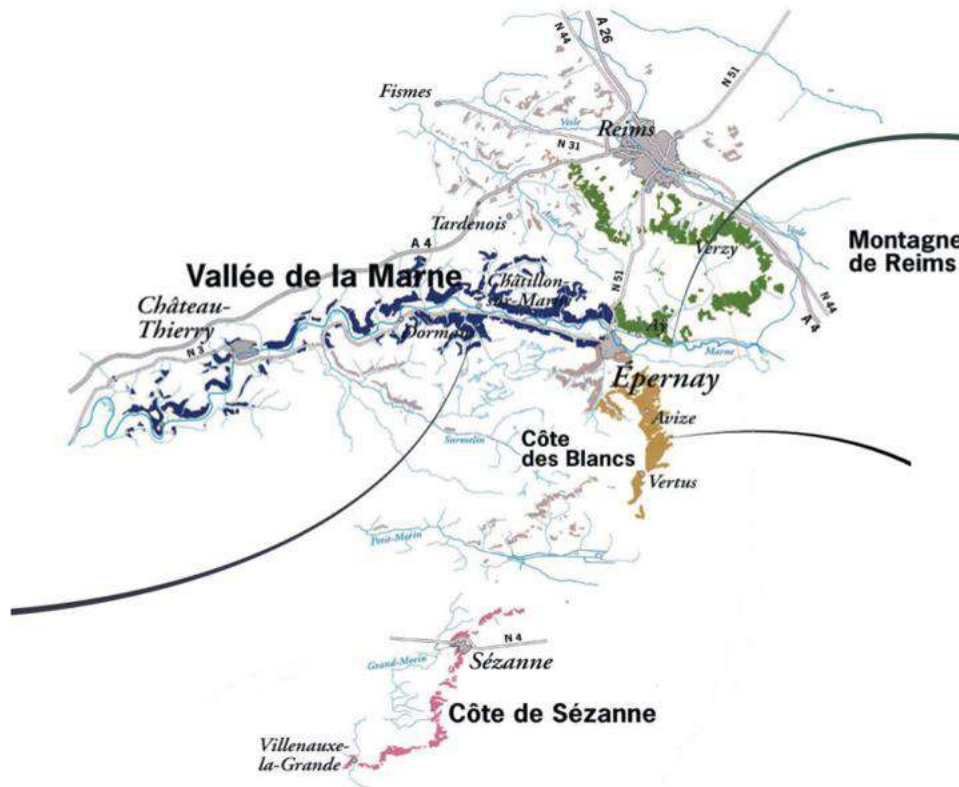
OPULENT AND BLOOMING

L  gende 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



100% Meunier
BLANC DE NOIRS



Extra-Brut
PREMIER CRU



Blanc de Blancs
PREMIER CRU

Cuvées Grands Terroirs

LES EXTRA-BRUTS DE LA MAISON DUNTZE



100% Pinot Noir
BLANC DE NOIRS



100 % PINOT NOIR

BLANC DE NOIRS
INTENSE AND MINERAL

Blanc de Noirs 100% 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.

PALATE

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



ASSEMBLAGE 100 % Pinot Noir

TERROIR Côte des Bar

DOSAGE 5,6 g / L (Extra-Brut)

VIEILLISSEMENT 3 ans minimum

DÉGORGEMENT 3 mois minimum



100 % PINOT NOIR

BLANC DE NOIRS
INTENSE AND 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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100 % MEUNIER

BLANC DE NOIRS
FINE AND MATURE

Blanc de Noirs 100% Meunier is the promise of a gourmet, vinous trip, with candied and roasted notes, generated by the best Meuniers of the Marne valley.

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.

PALATE

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



ASSEMBLAGE	100 % Meunier
TERROIR	Vallée de la Marne
DOSAGE	5,6 g / L (Extra-Brut)
VIEILLISSEMENT	6 ans minimum
DÉGORGEMENT	3 mois minimum



100 % MEUNIER

BLANC DE NOIRS
FINE AND 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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EXTRA BRUT

PREMIER CRU

POWERFUL AND HARMONIOUS

Extra Brut 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 colour 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 undergrowth aromas (bark, humus).

PALATE

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



ASSEMBLAGE	100 % Meunier
TERROIR	Vallée de la Marne
DOSAGE	5,6 g / L (Extra-Brut)
VIEILLISSEMENT	6 ans minimum
DÉGORGEMENT	3 mois minimum



EXTRA BRUT

PREMIER CRU

POWERFUL AND HARMONIOUS

"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

PREMIER CRU

DELICATE AND 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

A luminous yellow colour that announces an intense and delicate wine.

NOSE

Floral (lily and elderflower) and fruity (vine peach, fruit in syrup), it plainly expresses a very precise, sensual and feminine complexity.

PALATE

Straightforward and clean at first, then enticing with its delicate balance, it continues with a full finish of great freshness on iodine and chalky notes.



ASSEMBLAGE 100 % Chardonnay

TERROIR Côte des Blancs

DOSAGE 5 g/l

VIEILLISSEMENT 5 ans minimum

DÉGORGEMENT 3 mois minimum



BLANC DE BLANCS

PREMIER CRU

DELICATE AND 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 cassalette, Peruvian ceviche, scallops with sorrel leaves, monkfish medallion in walnut crust, will harmoniously match this cuvée”.



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