

Duntze

CHAMPAGNE

À REIMS | FRANCE

INSTANT SUSPENDU

BRUT PREMIER CRU

ELEGANT & CHARISMATIC



INSTANT SUSPENDU Brut Premier Cru, 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

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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

2026 : 94/100

