

Duntze

CHAMPAGNE

À REIMS | FRANCE

ASSEMBLAGE RESERVE

TERROIR DE LA MONTAGNE DE REIMS - PREMIER CRU

POWERFUL & HARMONIOUS



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

TASTINGS :

2025 JAMES SUCKLING : 92/100

2025 DECANTER : 92/100

2023 GAULT&MILLAU : 15.5/20

2023 JANCIS ROBINSON : 16.5/20

AGING

Bottling : JUNE 2018

50% Harvest 2017

50% de Vins de Réserve

2016 - 2015 - 2014

DISGORGEMENT

SEPTEMBER 2024

DOSAGE

0.0 g/l

SERVING TEMPERATURE

9-11°C

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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".

JAMES SUCKLING.COM 

2023 : 93/100

2026 : 92/100

Jancis Robinson

JancisRobinson.com

2023: 16,5/20

Gault & Millau

2023: 15,5/20



2025 : 92/100



2026 : 95/100