

19 13



# Duntze

CHAMPAGNE

À REIMS | FRANCE

## 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.

|            |                  |
|------------|------------------|
| BLEND      | 100 % Chardonnay |
| TERROIR    | Côte des Blancs  |
| DOSAGE     | 5 g/l            |
| AGING      | 5 ans minimum    |
| DISGORGING | 3 mois minimum   |