

Duntze

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

19 13



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PAIRING

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.



JAMES SUCKLING.COM 

2025 : 92/100

2026 : 92/100

Jancis Robinson

JancisRobinson.com

2023: 16/20