



Duntze

CHAMPAGNE
À REIMS | FRANCE

Jancies Robinson / Julia Harding – Décembre 2021

Légende Brut NV Champagne 2021-12-10 2021 – 2023 **16/20**

Based on the 2017 vintage, disgorged in the 2nd trimester of 2012 with a dosage of 6.9 g/l. 55% Chardonnay, 30% Pinot Noir, 15% Pinot Meunier. 20% reserve wines.

Quite frothy on pouring but settles down quickly. Very pale gold – darker than I might have expected. Toasty, nutty aroma with ripe orange-citrus notes. Most of the effect is at the front and sides of the mouth – plenty of toasty character and fruit – but it doesn't really get to the back of the palate. Fresh and balanced, just rather short on the finish.

Duntze Légende Rosé Extra Brut NV Champagne 2021-12-10 2021 – 2023 **16/20**

89% Chardonnay, 11% Pinot Noir. Based on the 2016 vintage with 15% reserve wine. Disgorged 1st trimester 2021 with a dosage of 4.5 g/l.

Orangy pink/gold. Inviting aroma of orange-skinned plums, cherries and toasty autolytic notes. The mousse seems finer here than on the non-rosé Légende, with more direction along the length of the palate. Still not very persistent but nicely balanced between the red fruits, and the freshness and a very slight and attractive tannin grip to the texture. Quite broad in flavour.

Duntze Blanc de Noirs Pinot Noir Extra Brut NV Champagne 2021-12-10 2022 – 2024 **16/20**

Pinot Noir from the Côte des Bars. Based on the 2018 vintage, disgorged in the 2nd trimester of 2021. 15% reserve wines. Dosage 5.5 g/l.

Pale gold. The autolytic character – toasty, nutty – is there but less marked than on the Légende blend but then this is a younger wine with less time on the lees. The aromas is more fruit driven, both stone fruit and citrus, and the merest hint of wild strawberry, which is more evident on the palate. Very young, decent mousse but it fades rather quickly. Becomes slightly cedary on the palate. Flavourful/powerful rather than elegant. Moderate length. Better if it had had a bit longer on the lees? Or in the bottle?



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Duntze Blanc de Noirs Meunier Extra Brut NV Champagne 2021-12-10 2022 – 2024 **16.5/20**

100% Pinot Meunier from the Vallée de la Marne. Dosage 5.5 g/l. Based on the 2013 vintage with 15% reserve wines. Disgorged 3rd trimester of 2020.

Pale gold and a little darker than the 100% Pinot Noir, but then it is a good bit older. Ripe, toasty, more oxidative than that younger Pinot Noir. This gives it a rich biscuity flavour with both breadth and length. This has definitely benefited from longer on the lees. The mousse fades quickly but the honeyed richness is satisfying and nicely balanced by the fresh acidity. The longer time on lees balances the extra brut style.

Duntze Extra Brut Premier Cru NV Champagne 2021-12-10 2021 – 2024 **16.5/20**

80% Pinot Noir, 20% Chardonnay from the Montagne de Reims. Disgorged 3rd trimester of 2020. Based on the 2013 vintage with 15% reserve wines.

Pale gold. Complex oxidative (but not oxidised) aroma that is yeasty and still showing pear and citrus fruit. Full and also long, with complexity and freshness. Definitely the best of the Duntze champagnes tasted on this occasion, with harmony between the fruit, acidity and autolytic richness and complexity. High acidity but balanced by the rich, broad yeasty flavours.

Duntze Blanc de Blancs Extra Brut Premier Cru NV Champagne 2021-12-10 2021 – 2023 **15.5/20**

Chardonnay from the Côte des Blancs. Based on the 2015 vintage with 5% reserve wines. Disgorged 3rd trimester of 2020. Dosage 3.9 g/l.

The palest of all the Duntze champagnes tasted and the least fruity on the nose, with a touch of mushroom. This has much good definition thanks to the acidity. Just lightly toasty/nutty but with a strong citrus core. Very crisp acidity – perhaps just a little too much for balance? A bit severe. Could perhaps do with either a higher dosage or longer on the lees, or both?