

19 13



Duntze

CHAMPAGNE

À REIMS | FRANCE

LA NUIT TOMBEE

DEMI - SEC

OPULENT & BLOOMING



LA NUIT TOMBEE - DEMI-SEC mixes the best terroirs of East MONTAGNE de REIMS.

This cuvee embodies the perfect balance between power and delicacy, largely revealing crunchy pleasures with heady notes.

EYE

Straw yellow color announcing a generous vinous wine.

NOSE

Powerful and fine, it expresses aromatic nuances of white fruits(pear)and pastrynotes (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

PREMIERS CRUS

CHAMERY
ECUEIL
SACY

BLEND

38% CHARDONNAY
32% PINOT NOIR
30% MEUNIER

TASTINGS :

2025 JAMES SUCKLING : 92/100
2023 JANCIS ROBINSON : 16/20

AGING

Bottling : JUNE 2022

65% Harvest 2021

35% de Vins de Réserve
2020 - 2019 - 2018 - 2017

DISGORGEMENT

MAY 2024

DOSAGE

33 g/l

SERVING TEMPERATURE

9-11°C

WWW.DUNTZE.COM



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PAIRING

LA NUIT TOMBÉE, Demi-Sec can be served as a starter on a pan-fried foie gras or later during the meal on dry dough cheeses.

Desserts are also highly recommended such as a Tiramisu of red fruits, a chaplain with caramelized apples, a chocolate crumble red fruits, pan-fried apples with caramel and salted butter