

19 13

Duntze
CHAMPAGNE
À REIMS | FRANCE

EXTRA BRUT

PREMIER CRU

POWERFUL AND HARMONIOUS



Extra Brut 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 colour 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 undergrowth aromas (bark, humus).

PALATE

Balanced and melted, it offers a very long and deliciously patinated finish (gingerbread, undergrowth, light tobacco).

BLEND

80 % Pinot Noir
20 % Chardonnay

TERROIR

Montagne de Reims

DOSAGE

5 g / L (Extra-Brut)

AGING

5 ans minimum

DISGORGING

3 mois minimum