

19



13

Duntze

CHAMPAGNE

À REIMS | FRANCE

BLANC DE MEUNIER

LA VALLEE DE LA MARNE TERROIR

FINE & MATURE



BLANC DE MEUNIER is the promise of a gourmet, vinous trip, with candied and roasted notes, generated by the best Meuniers of the La Vallée de la Marne.

EYE

Bright yellow colour with golden highlights

NOSE

Powerful, revealing aromas of ripe fruit, dried apricots and pears, and brioche. Mature notes of sweet almond and frangipane follow.

MOUTH

Fine and melted structure completed by beautiful balance between opulence and freshness. Long-lasting aromas of fruit and fresh, sapid finish.

ORIGIN

VALLEE DE LA MARNE
Rive Gauche

CRUS

FESTIGNY

BLEND

100% MEUNIER

AGING

Bottling : July 2018

80% Harvest 2017

20% de Vins de Réserve

DISGORGEMENT

OCTOBER 2025

DOSAGE

EXTRA-BRUT at 2.5 g/l

SERVING TEMPERATURE

9-11°C

TASTINGS :

2025 JAMES SUCKLING : 91/100

2023 GAULT & MILLAU : 15.5/20

2023 JANCIS ROBINSON : 16/20

WWW.DUNTZE.COM



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PAIRING

This cuvée, very expressive and precise on the palate, will go beyond the aperitif.

It will also accompany fine or generous dishes such as fresh asparagus with chiffon sauce, poached eggs with hollandaise sauce, a lamb baron with herbs of Provence, a beef carpaccio, a pan-fried foie gras cutlet with morels, a poultry white with saté sauce and dry forms.

JAMES SUCKLING.COM 

2025 : 91/100

2026 : 92/100

Jancis Robinson

JancisRobinson.com

2023 : 16,5/20

Gault & Millau

2023 : 15,5/20



2025 : 89/100