

Duntze

CHAMPAGNE

À REIMS | FRANCE

BLANC DE BLANCS

LA COTE DES BLANCS - PREMIER CRU

DALICATE & FULL BODIED



BLANC DE BLANCS - PREMIER CRU expresses the quintessence of the growths of the Côte des Blancs.

White chalk and limestone soils, dominated by the forest and protected from the western winds, shape its feminine, chiselled and floral character.

EYE

Bright, intense, and clear.

NOSE

Complex aromas of white flowers pure, feminine, minty, and delicate.

PALATE

Refined acidity, chalky and chiselled freshness, iodized notes, precision, balance, subtle roundness, and amplitude.

ORIGIN

COTE DES BLANCS

DISGORGEMENT

October 2025

PREMIER CRU

VERTUS

DOSAGE

EXTRA-BRUT at 2.5 g/l

BLEND

100 % Chardonnay

SERVING

TEMPERATURE

9-11°C

AGING

Bottling : MAI 2022

TASTINGS :

2025 JAMES SUCKLING : 92/100

2023 GAULT & MILLAU : 15.5/20

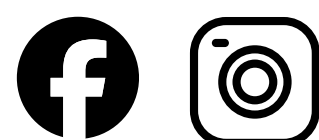
2023 JANCIS ROBINSON : 16/20

95% harvest 2021

5% de Vins de Réserve

No malolactic fermentation

WWW.DUNTZE.COM



19 13



Duntze

CHAMPAGNE

À REIMS | FRANCE

BLANC DE BLANCS

LA COTE DES BLANCS - PREMIER CRU

DALICATE & FULL BODIED

PAIRING

“Fresh and feminine, this cuvée is specially intended to be married with recipes with fish and seafood.

Grilled line bar with anise and lemon, conch and scallop cassalette, Peruvian ceviche, scallops with sorrel leaves, monkfish medallion in walnut crust, will harmoniously match this cuvée”.



JAMES SUCKLING.COM 

2025 : 92/100

2026 : 93/100

Jancis Robinson

JancisRobinson.com

2023 : 16,5/20

Gault & Millau

2023 : 15,5/20