

CHAMPAGNE



Daniel Dumont
RÉCOLTANT MANIPULANT

Brut Grande Réserve

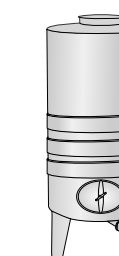
3 terroirs, 3 grape varieties, 3 vintages: the “rule of three” behind the blend of our historic cuvée

40% Chardonnay
40% Pinot Noir
20% Meunier

Dosage: Brut - 7g/L

Serving temperature: 8-10°C

Aged in vats



Appearance

A pale yellow color with golden highlights. Lively effervescence and a generous, fine mousse.



On the nose

An intense nose that opens with notes of brioche, fresh bread, and frangipane, followed by stone fruits (peach, apricot, mirabelle plum), citrus (mandarin, lemon), and exotic notes (roasted pineapple, passion fruit, dates)



On the palate

A clean, well-balanced attack. Aromas of nuts (hazelnut, almond) and candied fruit. The finish is underpinned by a hint of salinity and pleasant bitter notes reminiscent of candied grapefruit. Good length and perfectly integrated dosage.

The Perfect Moment

Ideal as an aperitif, this wine pairs perfectly with both everyday moments and special occasions

Food and Wine Pairings

Appetizers, poultry or small game, scallops in curry or saffron sauce, king prawns, lightly sweetened lemon meringue pie

Signature

Universality / Generosity

