

CHAMPAGNE



Daniel Dumont
RÉCOLTANT MANIPULANT

Prestige Millésime 2021 – 1er Cru

A wine with character, defined by the richness of Pinot Noir



70% Pinot Noir
30% Chardonnay

Dosage: Brut - 6g/L

Serving temperature: 8-10°C

Aged in vats



Appearance

The wine has a pale gold color. It has a generous, creamy effervescence with a plentiful head when poured.



On the nose

Notes of dried fruit (hazelnut, almond), honey, frangipane, and praline dominate. Then notes of licorice and eucalyptus bark, accompanied by herbal undertones (fern, basil), reveal the wine's growing complexity.



On the palate

The Pinot Noir is prominent without being overpowering. The palate is both fresh and full-bodied. As it unfolds through its various textures (structured, rich, and jammy), the fruit gives way to a pleasant minerality and a hint of bitterness.

The Perfect Moment

Perfect for aperitifs, meals, and special occasions that call for a champagne with character.

Food and Wine Pairings

Roasted poultry, guinea fowl, mushroom risotto, fatty fish (tuna), cheeses (Langres, Chaource)

Signature

SouplesStyle / Elegance / Character

