

CHAMPAGNE



Daniel Dumont
RÉCOLTANT MANIPULANT

Excellence Millésime 2021 – 1er Cru

A woody, smoky, and briny character brought out by an Extra-Brut dosage

70% Chardonnay
30% Pinot Noir

Dosage: Extra-Brut - 4g/L

Serving temperature: 8-10°C

Aged in barrels 



Appearance

A pale yellow color and a subtle effervescence.



On the nose

Floral notes of hawthorn and orange blossom define the Chardonnay's dominant character. Oak-aged notes then emerge, with hints of dried flowers, cedar, vanilla, and even subtle notes of tropical fruit.



On the palate

A zesty note of candied citrus blends with a lovely minerality. The oak is more subtle, resulting in a refined, taut yet flavorful profile. Generous and full-bodied, the wine's structure is complemented by a relatively silky texture on the palate.



The Perfect Moment

Perfect for aperitifs and meals, for exceptional culinary pairings

Food and Wine Pairings

Scallop carpaccio, truffle puff pastries, lobster, langoustine, sole or turbot fillet, sardine rillettes

Signature

Subtlety

