

CHAMPAGNE



Daniel Dumont
RÉCOLTANT MANIPULANT

Blanc de Noirs – Grand Cru

A distinctive cuvée from the Mailly Champagne terroir, classified as Grand Cru.

100% Pinot Noir

Dosage: Extra-Brut - 3g/L

Serving temperature: 8-10°C

Aged in barrels 



Appearance

The wine has a golden color with subtle golden highlights.
The effervescence is generous and expressive.



On the nose

The nose is characterized by the complexity and pure expression of Pinot Noir, blending notes of white fruit with brandy, hazelnuts, mild spices, and vanilla.



On the palate

The palate is marked by a fresh citrus attack (bergamot, grapefruit), spicy and woody notes accompanied by hints of cherry pit infused with brandy. The Pinot Noir's fruity character pairs perfectly with the freshness resulting from the low dosage.

The Perfect Moment

Perfect as an aperitif or paired with hearty dishes.

Food and Wine Pairings

Beef or bluefin tuna tartare, Iberian ham, aged coppa, roasted poultry, duck breast, Comté or aged tomme.

Signature

Power / Character

