

CHAMPAGNE



Daniel Dumont
RÉCOLTANT MANIPULANT

Blanc de Blancs Solera – 1er Cru

A wine with a distinctive character, featuring subtle, elegant woody and spicy notes

100% Chardonnay

Dosage: Extra-Brut - 2g/L

Serving temperature: 8-10°C

Aged in barrels 



Appearance

A pale yellow color with golden highlights and lively effervescence.



On the nose

The first aromas to stand out are hawthorn, acacia, orange blossom, brioche, and vanilla. On the palate, spicier notes of vanilla, bergamot, and white pepper reveal the subtle influence of aging in large oak casks..



On the palate

The initial taste is lively, marked by citrus and grapefruit peel, with hints of meringue that give way to saltier notes. It has an elegant, fresh, and slightly woody structure.



The Perfect Moment

Perfect for appetizers and meals

Food and Wine Pairings

Grilled fish served plain, grilled seafood platter, fish tartare, oysters, aged Comté cheese (18–24 months), quail breast with hazelnuts and lemon, poultry in coconut milk

Signature

Enjoyment / Precision

