

SMALL PRODUCTION GROWER CHAMPAGNE

Champagne R. Dumont & Fils
Brut

90% Pinot Noir, 10% Chardonnay

The grapes from their vineyard have qualities that seem less aggressive and more sumptuous than those from the northern districts. In addition, vinification of whole berries at low temperatures enhances this quality of soft elegance. The NV is a blend of vintages typically between two and five years old. It is aged for two years on the lees before disgorgement. **Dosage is 7 grams.**

Toasted nuts, brioche, and red apples flavors with really soft, fine bubbles.



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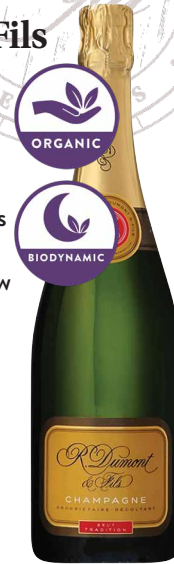
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