



CHAMPAGNE
Duménil
PREMIER CRU

RÉSERVE 21

Sensitive and generous wine



BLEND

1/3 PINOT NOIR
1/3 CHARDONNAY
1/3 MEUNIER

TERROIR

CHIGNY-LES-ROSES
RILLY-LA-MONTAGNE
LUDES
PREMIERS CRUS

HARVEST BY HAND

FROM 1996 TO 2015
IN RÉSERVE PERPETUELLE 50%
MAIN YEAR 2016 50%



"GRANDE RÉSERVE" BECOMES "RÉSERVE 21"

Ageing on lees : 3 years
minimum ageing in our
cellars

Disgorging : 4 months
before shipment

Dosage : 8g/l (may vary
depending on the period
and the wine needs)

Réserve 21 is a gourmet memory of **21 years** or 20 and 1 year. Our champagne wealth lies on its diversity under powerful influence of Réserve Perpetuelle process. **Born in 1996 reserve wines till 2015** built a consistency of the taste through 20 years and enjoy to meet the year 2016 in Réserve 21. Our parcels are the horizontal signature and our years the vertical one, create an elegant individuality of this champagne.

Tasting experience

A never ending-stream of fine bubbles to a persistent ring of mousse. Delicate aromas of white fruits lead on to yellow fruits. Round in the palate with a beautifully long finish culminating on a mouth watering touch of brioche.

Food matching

Introduce whatever the coming meal. Match also with poultry dishes, cheese or even dessert home made.

Serving moments

Family events, business lunches as well as cocktail parties...

Awards

Gault & Millau
l'expert gourmand
Sommeliers
INTERNATIONAL



TASTING NOTES

yellow fruits



dry fruits



FOOD MATCHING

gourmet aperitive



poultry cooked



DUMÉNIL SPIRIT

We are proud of our heritage. Our labellings are adorned of **sensitive symbols** representing our history since the origin. **Red color** is for Pinot (emblematic grape of our Montagne de Reims region), **paper texture woven white** is our white chalk and **hot gold ink**, chardonnay grape (as our House signature). The **texture relief of "Duménil" name** shows unique personality of the House wines as well as the experience and knowledge passed on from generation to generation since 1874. The **entrance gate as old as from XVIII century** houses our rare vintages and is for us a deep ancestral heritage, to keep treading new paths in the future.

WELCOME TO OUR UNIVERSE...

SYMBOLS

*White color for
white chalk*



*Red color for Pinot and
gold for Chardonnay*



*Entrance gate
from 18th century*



*Independent
winegrower
since 1874*

