

## The company

The Jean Dumangin Champagne House cultivates with passion all the qualities of the terroirs from the Champagne region. The family owned business is located in Chigny-les-Roses, historical town classified "Premier Cru" nestled on the slopes of the Mountain of Reims.

The Champagne Jean Dumangin has very old roots. The current family represents the 11th generation. It is possible to go back with certainty to Firmin Dumangin, winemaker in Ludes, born in 1645, to find the first traces of the family's wine-making origins.

The Champagne House is constantly investing in the improvement and modernization of the work tool. A dynamism evidenced by many initiatives such as the development of cellars on three levels in 1974.



In 2000, a new step was taken with the construction of a grape harvester equipped with a Coquard press with a rotating belt, one of the most qualitative of Champagne, and the installation of a thermoregulated stainless steel vat room.

## A few pictures



## The vineyard

The house operates 9 hectares of vines, including 6 classified "Premier Cru".

Grouping one-third of each Champagne variety, balanced grading enables the blending of a complete range of wines.

In 2017, the Cuvée Brut Millésime 2009 Premier Cru received the international revelation prize in the "sparkling wine" category at the Concours Mondial de Bruxelles.



## The key points

**9 HA**  
Of which 6 classified « Premier Cru »

**5<sup>th</sup> GENERATION OF CHAMPAGNE ELABORATORS**

**CERTIFICATION HIGH ENVIRONMENTAL VALUE**

**38% AT THE EXPORT MARKETS**

**ANNUAL PRODUCTION**  
65 000 bottles



## The export product range

### Brut Carte d'Or Héritage Premier Cru



#### Composition

Pinot noir : 30%  
Pinot meunier : 30%  
Chardonnay: 40%

#### Taste aspect

Expressive and generous champagne, with notes of white fruit (apple, pear) with an exotic touch. Nice structure and length in the mouth, clearly mineral aromatic expression.

#### Wine and food pairing

Stuffed quail or pineapple gazpacho.

### Brut Réserve Blanc de Blancs Terroir



#### Composition

Chardonnay: 100%

#### Taste aspect

Fine and subtle champagne, with a dominant of candied citrus fruits (lemon, grapefruit), juicy mango and sophisticated pastries. Fine and chiselled mouth, of great persistence.

#### Wine and food pairing

Grilled fish with thyme, citrus monkfish, grilled chicken.

### Brut Rosé Héritage Premier Cru



#### Composition

Pinot noir: 37%  
Pinot meunier: 26%  
Chardonnay: 37%

#### Taste aspect

Expressive and elegant champagne with notes of red berries, a hint of fresh blackcurrant and cherries with brandy. Beautiful aromatic freshness on the palate with a toned and unctuous finish.

#### Wine and food pairing

Pikeperch fillet, summer fruit salad.

## The partners and awards



### CONTACT

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## The export product range

### Extra Brut Grande Réserve Blanc de Blancs Terroir



#### Composition

Chardonnay: 100%  
Of which 50% of reserve wines

#### Taste aspect

Delicate and generous champagne on toasted, buttered notes and flaky brioche. Beautiful freshness and generosity in the mouth dominated by citrus (lemon, grapefruit).

#### wine and food pairing

Sushis, salade de crabe, canapés au saumon.

### Brut Millésime 2011 Premier Cru



#### Composition

Pinot noir: 45%  
Chardonnay: 55%

#### Taste aspect

Subtle and fine champagne, with floral (white flowers) and mineral (flint, chalk) notes with a toasted tip. On the palate, pinot noir is expressed by its power and its tonicity

#### wine and food pairing

Champagne gastronomique pour accompagner une volaille cuisinée.

## The partners and awards



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