



HISTORY	
Estate Creation Date	1880
Estate Manager	Pascal Dumangin
Since when	2000
WINE & VINEYARD	
Wine Name	Guy Dumangin Brut Blanc de Blancs
Appellation	Champagne
Additional Name	
Wine Type	Sparkling
Color	White
Organic Certification	No
Vineyard surface	8 ha
Soil Type	Limestone
Topography	Gently sloping hills
VITICULTURE	
Explain choices made & benefit to wine	
Density	8,000 vines/ ha
Trim Type	Chablis and Cordon de Royat
Soil clearing	For young vines
Grass seeding	Partial
Leaves pruning	No
Branches pruning	No
Sustainable viticulture	Yes
HARVEST	
Explain choices made & benefit to wine	
Grape picking	By hand
Sorting method	By hand per plot
VINIFICATION	
Explain choices made & benefit to wine	
Pre/fermentation / Maceration	No
Fermentation	No
Other techniques used	No pumping-over
Post-fermentation /Maceration	No
AGEING	
Explain choices made & benefit to wine	
Vats	Stainless steel and steel enamel tanks for 6-8 months or more for reserve wines (1 to 3 years)
Wood chips, Staves	No
Barrels	No barrel ageing to allow a full expression of the fruit.
% New Oak	N/A
BOTTLING	
Explain choices made & benefit to wine	
Blend	100% Chardonnay (50% of reserve wine)
Blending time period	February
Filtration	Yes
Cork type	Stainless steel capsule during ageing, then cork
Number of bottles per year	45,000
TASTING NOTES	
Color - Nose - Mouth	Kept for a few years at the estate before selling, this wine has already developed elegant dry fruit aromas. With a carefully selected "dosage", the mouth is rich and balanced and the finale brightens your taste buds by its finesse and vivacity.
WINE & FOOD PAIRING	
Recommended	Aperitif, appetizers, fish, seafood, shellfish, eggs, poultry, white meat, Chinese food, mild cheese, dessert
CELLARING TIME	
Recommended	Up to 3 years



Queen Of Wines  
Blancs

Guy Dumangin Brut Blanc de

AWARDS



Talking Points:

- Family business, winegrowers for 12 generations, winemakers for 5 generations.
- Established in Chigny-Les-Roses in the “Reims mountain” area, on gently sloped hillsides for optimal exposure and drainage.
- What characterizes Guy Dumangin champagne wines is that they are kept in the estate’s cellar 2 to 3 times longer than what the appellation requires in order for them to develop more complexity and richness.

**GUY DUMANGIN BRUT BLANC DE BLANCS**

Serve 46°F	Breathe 0 hour	Store up to 3 years	Chardonnay 100%
---------------	-------------------	------------------------	--------------------

Intense Fruity Dry	Cheese Seafood White meat
--------------------------	---------------------------------

Product of France  
Bottled by G.DUMANGIN  
Chigny-Les-Roses,  
FRANCE

Sparkling Champagne Wine  
750ml  
Contains sulfites  
Alc. 12% by vol.

GOVERNMENT WARNING : (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

6 38339 35936 2

Imported by  
Queen Of Wines™, LLC  
DURHAM, NC | © 2015

