



Brut
NATURE

R. Dumont
C H A M P A G N E
& Fils

Characteristics

100% Pinot Noir

Produced without a dosage or "liqueur d'expédition", this wine is the pure and natural expression of its own characteristics and qualities. To produce such a champagne, we select wines that are perfectly balanced and pristine. Exclusively based on Pinot Noir, it's a Blanc de Noir. The Brut Nature is then matured for 5 years "sur lattes" before being disgorged. This process softens the acidity and enriches the palate. This cuvée wonderfully expresses the distinctive terroir of the Dumont vineyard.

Dosage: 0 grs

Tasting

- **Appearance:** This Champagne carries a beautiful golden amber color with warm tones which is so typical to sparkling wines.
- **Nose:** Fresh - the nose offers notes of hawthorn, peach and wheat.
- **Taste:** Mouth without artifice, both vinous and invigorating. It reveals the mineral nature of the land with a hint of iodine.
- **Best pairing:** This champagne is ideal served with oysters, seafood or the Soumaintrain cheese which is a soft, rind washed farmhouse cheese from Burgundy.

Available in standard bottles (750 ml).