

GILLES 5° GÉNÉRATION - CRÉATEUR DE CUVÉES

PRESS BOOK

à Chigny Les Roses - Premier Cru - France



CHAMPAGNE J. DUMANGIN FILS - 51500 CHIGNY LES ROSES - FRANCE

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Blanc de Blancs

	Overall placement	Blanc de Blancs Top 10	Points
1	(11)	Taittinger Comtes de Champagne 2005	94p
2	(14)	Ruinart Dom Ruinart 2002	92p
8	(28)	De Saint Gall Orpale 2002	91p
4	(43)	Armand de Brignac Blanc de Blancs NV	90p
5	(44)	Billecart-Salmon Blanc de Blancs 2004	90p
6	(47)	J. Dumangin Trio des Ancêstres Cuvée Firmin Chardonnay Brut Nature NV	89p
7	(53)	Louis Roederer Vintage Blanc de Blancs 2007	89p
8	(55)	G.H. Mumm Mumm de Cramant NV	88p
9	(64)	Pierre Gimonnet Fleuron 2006	88p
10	(78)	De Saint Gall Brut Blanc de Blancs Premier Cru NV	88p

N°6 Top 10 Blanc de Blancs 2014 N°47 TOP 100 Champagne 2014

Champagne J. DUMANGIN Fils
Trio des Ancêtres
Cuvée Firmin
Chardonnay



Top 10 late-disgorged champagnes

June 2014 by Tsyon Stelzer

In Chigny-lès-Roses, Gilles Dumangin disgorges every shipment of his J Dumangin Fils Champagnes to order, and each back label not only declares disgorgement date, blend and dosage, but also features a unique QR code to unlock a wealth of other information.

Tyson Stelzer's top 10 late-disgorged Champagnes



Dom Pérignon, Oenothèque 1996 20/20pts (100/100pts) £200-£300 Farr Vintners, Fine & Rare, Four Walls, Marc Fine Wines, Millésima, Nickolls & Perks, Uncorked Such high-strung energy, drive and acid tension – this is almost completely devoid of time evolution. Achingly youthful, dancing with fairy lightness on a stage of solid chalk. Resounding

proof that the intoxicating concentration and searing acidity of 1996 can find harmony. Drink 2014-2046 Alcohol 12.5%

Krug, Collection 1982 20 (100) E400-E721 Fine & Rare, Hedonism, LHK Fine Wines, Seckford Agencies

Disgorged at the same time as the original Krug Vintage 1982, this is one of the most profoundly complex Champagnes you could dream of encountering. A universe of profound exotic spice, pipesmoke and burnt grapefruit evolves to plum depth, nuanced by wonderful mineral texture.

Drink 2014-2022 Alc 12%



Billecart-Salmon, Cuvée Nicolas François Billecart 2002 19.5 (98)

£100 Berry Bros & Rudd, Carruthers & Kent, Lay & Wheeler, Marc Fine Wine, Robertson, Uncorked, Winedirect Nicolas François is not a late-disgorged release but, launched at the same time as Bollinger's RD (below), it could

be. Exhilaratingly honed, breathtakingly precise and monumentally mineral, the exuberance and energy of the great 2002 vintage will sustain it for decades yet. Drink 2022-2042 Alc 12%

Bollinger, RD Extra Brut 2002 19 (96) £150 Berry Bros & Rudd, Bordeaux Index, Farr Vintners, Hedonism, Noel Young, Roberson The sheer energy, bold complexity and shimmering minerality of La Grande Année 2002 finds even greater focus and honed definition with half the dosage and another few years on lees. One of Champagne's youngest late-disgorged releases, it begs for another decade for its full magnificence to emerge. Drink 2022-2037 Alc 12%



Charles Heidsieck, Blanc des Millénaires 1995 19 (96) £145 Berry Bros & Rudd, Bordeaux Index, Charlie Crown, Excel Wines, Fortum & Mason, Harrods, Millèsima, Noel Young, Slurp Blanc des Millénaires is one of Champagne's latest releases – later than many late-disgorged re-releases – and disgorged according to demand. At almost

20 years old, it's transcended to a plane of silken magnificence and fine chalk minerality, yet still dizzyingly fresh. A regular DWWA Trophy winner. **Drink** 2014-2035 **Alc** 12%



Pierre Péters, Les Chétillons Cuvée Spéciale Blanc de Blancs 2000 19 (96)

£120 Berry Bros & Rudd, Bordeaux Index, Hangingditch, Noel Young, Solent Cellar, Wine Bear 2000 will be the first Les Chétillons to be released as a late-disgorged cuvée, a vintage that seems to transcend the very passage of time, evolving in

freeze-frame slow motion. Unnerving energy and immaculate poise are sustained by the inimitable mineral texture of Le Mesnil-sur-Oger. **Drink** 2020-2040 **Alc** 12%

Veuve Clicquot, Cave Privée Brut 1990 19 (96) £125 Bordeaux Index, Fine & Rare, Nickolls & Perks Veuve Cliqcuot's Cave Privée programme of setting aside respectable allocations of every vintage release is courageous, not least because vintages that don't age well will never surface. 1990 shows breathtaking endurance – a mesmerising golden sunset of vivid brushstrokes of mature complexity. Drink 2014-2020 Alc 12%

J Dumangin & Fils, Vinothèque Brut 1996 18.5 (95)

£125 Yapp Bros

Such was the disarming acidity of 1996 that Gilles Dumangin never released it, holding back the entire production until it softened. It retains exceptional primary fruit expression, slowly building notes of ginger cake and nutmeg. Linear acidity promises decades of potential yet. Drink 2016-2036 Alc 12%



Lanson, Brut Vintage Collection Gold Label 1979 18.5 (95)

N/A UK www.lansonchampagne.com It takes 30 years for the most enduring Lanson vintages to break their pristine shell of malic acidity and attain their full potential, 1979 is one of the most enchanting of all, with all the complexity its old age promises, yet upholding a profound and

lively core of secondary fruit energy. Drink 2014-2024 Aic 12.5%



Veuve Clicquot, Cave Privée Rosé 1979 19 (96)

£200 Champagne Direct, Fine & Rare, The Champagne Co

Released this year at 35 years old, this is testament to the mesmeric longevity of 1979. A revelation of primary definition, pure Pinot Noir in its berry fruits, yet with a lifetime of complexity akin to grand old red Burgundy. A

monument to sublime, mature rose, with no hint of crumbling. Drink 2014-2019 Alc 12.5%

or full details of UK stockists, see plot



June 2014 by Jane Parkinson



Champagne Dumangin Premier Cru Rosé 89

Yapp's consistently attractive house pink fizz has an energetic strawberry crunch with a nutty character that reminds us of strawberry cheesecake, coupled with appealingly salty minerality that follows through on the finish. Zesty, crunchy and with good depth of fruit, it's a fine celebratory bottle for supporters of Les Bleus this month. Made from 50% Chardonnay, 40% Pinot Noir and 10% Pinot Meunier



L'UNION Avril 2014 par Dominique Berger

CHIGNY-LES-ROSES

Retour du cheval dans les vignes

Ce n'est pas une photo du siècle dernier mais bel et bien de ces derniers jours.

Après plus de cinquante ans d'absence, le cheval est réapparu dans les vignes de Chigny-les-Roses, des vignes en Chardonnay dont les raisins servent à l'élaboration du champagne J. Dumangin Fils «Premium».

«J'utilise le cheval sur cette parcelle pour retravailler le sol, le décompacter explique Gilles Dumangin. Gros avantages par rap-



Prunelle, la jument percheronne.

port à l'enjambeur, aucun tassement et donc une aération maximale du sol.

Depuis que je la vinifie séparément comme je vinifie séparément presque toutes mes parcelles, je me suis aperçu des manques sur certaines vignes, cela m'a permis d'adapter les doses d'engrais bio ajoutés et aussi de voir les vignes manquant d'oxygène lors de l'enherbement du vignobles (goût de réduction sur vins clair) et donc d'y remédier par ce travail du sol».

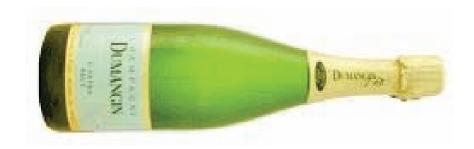


Daily Mail UK 22 Mars 2014

Will it be a Premier Cru or a bargain bottle from Aldi for Mothering Sunday?

By OLLY SMITH

"Splendid Champagne Dumangin Extra Brut Premier Cru NV (12 per cent, £32) from yapp.co.uk"





You Gotta Love New Champagnes

One of the great things about my job is meeting new producers and tasting their wines ... none more exciting that a producer of sparkling wine, or Champagne.

Sparkling wine is a funny thing, people flock to it like flies to ... well you know ... and even if you know nothing about wine it's seems ingrained in most people that you should start with bubbly before you taste anything else.

The thing about meeting a Champagne producer is that they have probably been around forever; they're just now getting around to our shores. Take for example my most recent tasting with Gilles Dumangin, of Dumangin J. Fils, who have been around since 1884 and who have been growers for 5 generations. Their vineyards are primarily Pinot Meunier, which seem to go against the Pinot/Chardonnay mold we think of when we think of Champagne.

Having tasted the entire line coming into Canada I can tell you these two were my favourites and worth searching out where and when you can.

Dumangin Le Rosé 1er Cru (\$57.60) – Champagne, France

Odd to meet a producer whose production is 50% rosé, but after tasting this one I was not surprised. So delicate with raspberry, lemon and great acidity it's no wonder this is their "signature wine". Worth tasting once ... and then buying some for any special occasion that comes along.

Dumangin 2004 Le Vintage (\$79.90) - Champagne, France

9 years in bottle seems a long time but when the wine comes out like this you want them to all be like this. 2004 is considered a "great year" and this wine shows a complexity of biscuit/brioche yet still with enough citrus zest to keep it fresh and lively. Truly decadent.

by Michael Pinkus @TheGrapeGuy

The Telegraph

WHAT I'VE ENJOYED MORE THIS WEEK

29 Marc 2014 by Victoria Moore







March 2014 by Julian Hitner



Dumangin J. Fils Premier Cru Chigny Les Roses Vintage Extra Brut Champagne 2004 90

Possessing marvellous delicacy and harmony, the 2004 Dumangin J. Fils (sourced exclusively from Premier Cru grapes from Chigny-Les-Roses) will offer suitable satisfaction over the next six years or more. Very pale straw-lime in colour, the wine delivers truly beautiful scents of dried green fruits (slightly creamy), white flowers, yeasty biscuits, lemon citrus, minerals, and spice. Complex, retaining considerably elegant, stylish fruit, balanced acidity, and a terrifically understated hint of lemon citrus, delicate ginger, and minerals on the finish. Extremely graceful, stylish champagne. 54% Chardonnay and 46% Pinot Noir. Now-2020++.



Dumangin J. Fils La Cuvée 17 Brut Champagne 89

Offering beautiful balance and lightness of touch, the NV La Cuvée 17 has much to recommend itself. Very pale lime in colour, it reveals beautiful, delicate scents of lemon citrus, white flowers, dried herbs, minerals, and a hint of vanilla and spice. Complex, carrying excellent crisp fruit, balanced acidity, and a decidedly elegant hint of lemony biscuits and minerals on the finish. Excellent style and texture, this is best enjoyed over the next four years or more. Typically 34% Pinot Meunier, 33% Pinot Noir, and 33% Chardonnay. Now-2018+.



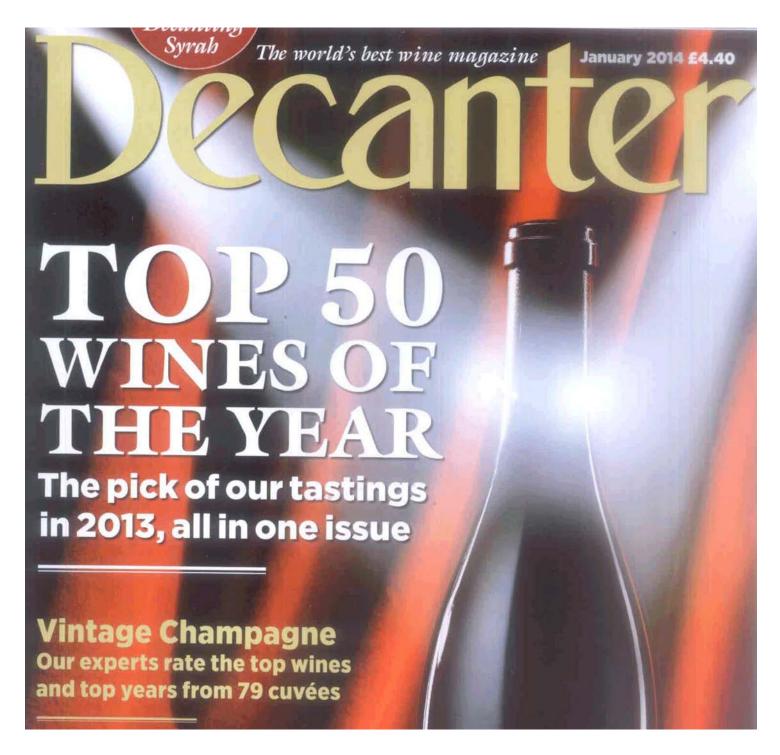
Dumangin J. Fils Premier Cru Chigny Les Roses Brut Rosé Champagne 89

The best-selling wine of the operation, the NV Rosé (sourced exclusively from Premier Cru grapes from Chigny-Les Roses) delivers great expression, balance, and delicateness. Pale-light pink in colour with silvery highlights, it presents extremely pretty, elegant scents of grapefruit, delicate yeasty biscuits, minerals, and a hint of dried herbs and spice. Complex, with excellent fruit (very stylish), balanced acidity, and a vibrant hint of grapefruit and minerals on the finish. A beautiful experience, enjoy over the next three years or more. Typically 47% Chardonnay, 37% Pinot Noir, and 16% Pinot Meunier. Now-2017+



Dumangin J. Fils Premier Cru Chigny Les Roses L'Extra Brut Champagne 89

Crafted exclusively from Premier Cru grapes sourced from Chigny-Les-Roses, the NV l'Extra Brut delivers excellent style and character. Very pale straw-lime in colour, it features sincerely lovely, elegant scents of pears, gentle apple blossom, white flowers, minerals, and spice. Complex, retaining superbly crisp fruit, balanced acidity, and a vibrant hint of dried pears and white flowers on the finish. Great balance and delicateness. Typically 50% Pinot Meunier, 25% Pinot Noir, and 25% Chardonnay. Now-2017.



Recommended

Le Vintage 2004

Tight and elegant nose with fine & clean fruit on the palate. A crisp acidity & a steely minearl finish

Decanter Magazine January 2014



DECEMBER 2013 DUMANGIN J. FILS







92 points

J. Dumangin Fils 1996 Vinothèque Premier Cru Brut Sparkling (Champagne)

From the legendary 1996 vintage, this is a bottling that only received its dosage in 2012. It is very dry, intensely crisp and packed with acidity and minerality. Still young and fruity, it's an impressive wine that will certainly improve with age. Drink through 2022. — R.V. Published 12/1/2013

91 points

J. Dumangin Fils NV La Cuvée 17 Brut Sparkling (Champagne)

A crisp, finely balanced wine, this is packed with fresh citrus, peach-skin and green-apple flavors. It's a textured wine with layers of minerality on the palate. The acidity is just right-a fine streak that cuts through the fruitiness and gives a tight, taut finish. - R.V. Published 12/1/2013

89 points

J. Dumangin Fils NV L'Extra Brut Sparkling (Champagne)

While almost bone-dry, this Champagne has intense apple and citrus fruitiness along with a fine texture that's stylish and crisp. Extra bottle age will improve this tight, steely wine and bring out the quality of the fruit. Drink from 2014. - R.V. Published 12/1/2013

SCALA SCHOOL OF WINE O

November 17, 2013 by Tim Hall

Gilles Dumangin, head of this small champagne house, can sound convincingly English or French in either language. That's quite a feat. But this accomplished champagne producer admits he had little idea how to make champagne when in 2001 he returned to France after quite some time in England, where he left a job as export director to a software company. But he jumped at the chance. At arm's length he had been developing exports to the UK and fondly remembered helping in the vineyard and winery as a boy.



Since then, after an apprenticeship working alongside his father Jacky, who eventually retired in 2008, Gilles has put these wines on the map in various countries. Not least the UK, where they graced Sir Paul McCartney's 2011 wedding to Nancy Shevell, have been listed by Gordon Ramsey's eponymous (Michelin 3*) restaurant in London and declared one of my favourite non-vintage champagnes' by Jancis Robinson.

But there is deep thinking behind the winemaking here and a strategic evolution. Champagne clichés about a monolithic house style are rarely completely true even at the big houses. Things evolve. Terroir and winemaking are constantly in tension in Champagne, not least at Dumangin where there's a restless striving after a style still emerging from its chrysalis. But the wines here are lovely.

Home in Champagne for this producer is the premier cru village of Chigny-les-Roses, sitting in a trio of premiers crus between Rilly-la-Montagne and Ludes on the northern scarp of the Montagne de Reims, 60% of which is planted to Pinot Meunier along with 24% Pinot Noir and 16% Chardonnay. The major presence of Meunier here is a surprise to many who think the Montagne is all about Pinot Noir. But these three premiers crus have more clay and sand in parts over the chalk which suits Meunier. It is also conveniently late budding which helps against local frost dangers.

Gilles came back to France because his younger brother, whom the family assumed would take the reins, decided not to. Rather than make champagne and then distribute the returns to dormant family stakeholders, Gilles decided on a small-scale négociant (NM) operation. The result is an ingenious supply network, mainly from some 24 parcels around Chigny. About half the grapes come from about 6ha of family vineyards and the rest are purchased, including a little from Sézanne and the Aube. A 'house' it may be, with a modest 100k bottles annual production, but things are hands on here and it's run as a family domaine

SCALA SCHOOL OF WINE O

Gilles Dumangin leaves you in no doubt that his preference is very fresh, racy champagnes which also express their singing fruit flavours. There's a lusciousness to the wines but a depth and complexity and an incisive cut too. This might be a tall order to achieve in a district with such a high proportion of relatively quick maturing and fruity Pinot Meunier. At Dumangin however, it is done with a coherent wine making strategy but which is still a work in progress. The quest for purity is embedded in practical steps, not rhetoric.

A Champagne tenet is gentle pressing. To keep finesse and fragrance in a white wine from black grapes which can age, you need to strictly limit colour and oxidizable compounds pulled out of the grapes at pressing. At Dumangin two Coquard PAM presses, one for 4000kilos and a baby brother for 2000kilos are highly prized because they do this job so well, even though this press model is discontinued. The enclosed load of grapes is pressed by horizontal plates but the pressed cake is rotated 90° by the slatted base tray in each cycle so, as Gilles explains: 'the process...presses all the grapes evenly...The fact the (tray) is turning completely creates a perfect retrousse' – the release of pressure and break up of the 'cake' prior to pressing again.

There are no additives here except modest use of SO2, at any stage. This for example includes no pectolytic enzymes for breaking up grape pulp solids in cold settling before the first fermentation. Gilles believes enzymes take some flavours away which he'd rather keep, so does one more time-consuming racking to complete the débourbage. No enzymes means a slightly slower hand remuage or riddling to coax the gummy deposits into the bottle necks after ageing, but in any case he says he hasn't the space at present for gyropalettes. Rather than stainless steel he prefers compact enamelled steel tanks, for parcel by parcel fermentation. With a slow racking from them he says, nothing sticks, they keep the Dumangin flavours better, even if they are harder to clean between fermentations. And the desire for flavour, freshness and race is consistent to the end, with a recent decision to use Mytik Diamant corks (now over 15% of champagne closures) which elminate almost all risk of cork taint.

There are two further strategic policies for style and quality at Dumangin. Purity and freshness is complemented by complexity with a strikingly high proportion of reserve wines, between 45-70% on the non-vintage cuvées, including even the entry level '17 Brut'. The Grande Reserve NV has the highest levels, but the Le Rosé NV (now so popular it is 50% of the whole production), seems all the more subtle for the contribution from reserves. These high fractions temper any tendency for the frank fruit here to seem exotic.

Secondly, a recent new move, from the 2012 harvest, malolactic has been blocked to keep the wines showing a fresh attack, especially as warmer harvests seem to be increasing. Gilles would much rather retain natural acid by this than resort to acidification. The impact on style and taste will be gradual given the high level of reserves which of course have been put through malolactic before the change. The only wine released showing this shift so far is the base 2009 Grande Reserve.

So there is excitement and promise here and intriguing and impressive champagne. Altogether, the thought-out and painstaking direction Champagne Dumangin is now moving in has a clear goal and model - to make bracing champagnes with fresh and piercing fruit but with the added subtlety of older reserves to underpin this primary appeal. The finished picture is emerging; but it is wonderful to taste these wines and begin to understand what they will become.

The Wines

Cuve 17 Brut NV About a one third blend of the varieties. Tasted London 03/13 Very fresh, real bite but bursting with fruit. Certainly modern and zippy.

Grande Réserve 1er cru NV 50PM 25PN 25CH Base 09. 49% of reserve wines. Three years on lees. Disgorged 05/13. Tasted Chigny 10/13. Impressive depth and length. Assertive fruit but a deal of underlying interest, vinosity and complexity from the older wines. Very attractive. About 50% without malolactic.

Blanc de Blancs 1er cru 2006. All the fruit from a single vineyard called Dessous Le Mont in Chigny and dosed at 5g/L/ Tasted Chigny 10/13. Impressive, with honeysuckle and singing fruit notes but a creamy rich undertow too. Very keen finesse. Well made.

Vintage 2003. Tasted Chigny 10/13. Disgorged 2012, dosed at 4g/L. Quite mature but a tension that will see it through some time yet. Some early smoky biscuit flavours but a good structure and texture too. By no means a soft caricature of this warm year.

Rosé Saignée 2008. Tasted Chigny 10/13. 50PM 25PN 25PN Lovely raspberry cream but a balancing slightly bitter cut to it which makes it seem sophisticated and grown up. A convincing modern take on rosé.

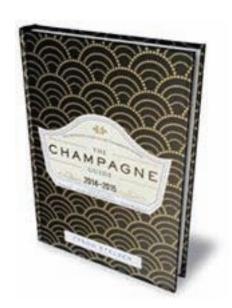
Le Rosé NV 1er cru 2008. Tasted London 03/13 and Chigny 10/13. Blend of Pinot Noir and Chardonnay, about equal. Bursting with fruit but quite a dry and linear impression from the high Chardonnay. Sappy and very moreish, Very fruity but not cloying by any means.

Vinotheque 1er cru Brut 1996. Tasted London 03/13 Pretty advanced and slightly toffeed but a deal of nutty interest and an attractive soft mousse.

Vinotheque 1er cru Brut 1994. Tasted Chigny 10/13 Again a toffeed oxidative note setting in. This and the previous wine date of course from a period prior to the changes brought in by Gilles Dumangain since.

Trio des Ancêtres - Three cuvées sold together, from the 2000 harvest. These are each made from a single variety: Firmin from Chardonnay, Hippolyte from Pinot Noir and Achille from Pinot Meunier. The only wines made with oak, one year of ageing in used burgundy barriques. Presently based on 2000 and disgorged in 2010 and all therefore with a long time on lees. 0g/L. All three showed power and structure and really deep complexity, the oak still evident but a successful style given the overall complexity and freshness from zero dosage, the Pinot Noir especially.

Champagne Guide 2014-15 by Tyson Stelzer - Australia



95 on the Vinothèque 1996 94 on Firmin & Vintage 2000 93 on Hippolyte, Cuvée 17 & La Grande Réserve, Le Rosé 92 on Vintage 2003 91 on Premium 2006 90 on Achille

More importantly (see below) 3 of our wines have been selected in "Best Champagnes" of the year in the low price section... Which proves we are a quality house without the price tag

The Best Champagnes of the Year PHERIC GMONNET & FILS BUST SELECTION BELLIS ANNOUNTE CRU-BLANC, DE BLANCS NV 5 * 93 POINTS * PAGE 289 LASTERTY FROMES LES VIGNES 4 Under S & D'AUTREFOIS 2008 \$5 = 95 POINTS = PAGE 222 AGRAPART & FIRST CRES BRUT NV \$ # 94 POINTS # PAGE SE LANSON BRETT VENTAGE GOLD LANE 2002 85 * 195 POINTS * PAGE 228 TARLANT BRUT RESERVE NV AGRAPARE W FILS TERROTES BEANG HE BEANGS GRAND CRU EXTRA BRUT NV LE BRUN SERVENAY BEUT MILLEUME VILLES VICNIS 2004 \$#94 POINTS PROFES AS A DEPOUNTS & PAGE 241 4 Under SS + CAMILLE SAVES CARTE BEANCHE BRUT NV \$4-94 POINTS + PAGE 91 NAPOLEON BROT VINTAGE 1998 35 # 95 POINTS # PAGE 207 ANDRE CLOCKY BOOT MILLISTAN 2008 55 # 96 POINTS * PAGE 03 PASCAL DOQUET PREMIER CRIP VORTUN 2004 55 * 95 POINTS * PAGE 272 L BENARD PITOIS BRUT NATURE NV BOLLINGER SPECIAL CUVID \$+94 POINTS FROM 117 PAUL BARA BODZA BIOTE RESERVE NV L. BENARD PITOIS BRUT RESERVE NV \$5 # 90 POINTS # PAGE 80 Dr Souse Cuver (A Extres BRUT NV \$5 # 95 POINTS # PAGE 174 \$ # 94 POINTS # PAGE 216 LANSON ROSE LABEL BILLY ROSE NV \$894 POINTS \$7.65 127 TABLAST CUVEL LOUIS NV \$5 # 96 POINTS # PAGE 108 THIC RODEZ CUVIT MILLISHII 2004 55 9 9 6 FORSTS + PAGE 141 LENGRE CUVIL INTENT BIRT NATURE DOSAGE ZERO NV \$ 094 POINTS 0 PAGE 248 4 Under SSS + GEORGIS LAVAL CUMITRES PREMIER CRUBBEUT NV 55 * 00-FORTN T PAIR 100 ANDRE CLOUTE DIT NV \$55 * 96 POINTS * PAGE 0.1 LENGRII CUVIE INTENSI NV S + 0.4 PORNTY + PAGE 248 JACQUESON CUVEL NO TJE DETRA BROT NA SS 846 POINTS 8 PAGE 194 BREEF SALMON CEVER SOUN BOLS BRUT NV PHILIPPONNAT ROTALE RESERVE SHUT NV SHU4 POINTS = PAGE 281 \$45 + 05 POINTS * PAGE 51 BILLIGARY NALMON BRUT RESERVE N.V. EMMANUTI BROCHIT EXTRA BRUT PROMINICIO MILLISMI 2006 555+06-POINTS # PAGE HT TARLASCI ZURO BRUT NATURI NV SSW05 POINTS * PAGE TO J. DUMANGIN FILS BRUT 17 NV \$ #93 POINTS # PAGE 183 ESSE RODER COVER BEASE DE GOMET GRAND MILLIONI PROT 2004 \$55 400 PSHNTS = PAGE 171 \$5 # 95 POPSTS # PARE 140 1. DOMANGIN FILEGRANDI RESERVE BRUT NV \$*92 POINTE*PAGE 185 Gestion Chargett Curve 13th Biolit Miller Me 2004 55 FOR FOREY PROFESS I. LASSALUI SPICIAI CIVICIBICI 26NM 85S = 00 PUNNEX = 7AGE (ST J. DUMANGIN FILS BRUT PREMIER EATINGS GRAND CHE BRUZ RESERVE NV SE OCHMINES PAGE HT PAGE BARA SPECIAL CLUB 2004 \$88 006 POINTS 0 PAGE 279 \$#93TOINTERTAGE 183 LABOUT FREEZS BLANC DE BEANDS PAUL BARA SPECIAL CITE ROSE 2006 SSS + 90 POINTS + FALL 276 CATINGIA GRANO CHU BRUT MILLIANT 2000 SS = 04 PODATS = PAGE 108 \$#01POINTS#PAGE 221 POR RENGE BREIT VINTAGE 2002 J. LASSALIA CUREA ASSITIAN PREMITE CRU BRUT 2007 \$8 # 94 POUNTS # PALL (8) SHIP POINTS PAGE 22" PRIORE GIMONNET & FIES BRUT THE CRE CUIS BLANC DE BLANCS NV \$8-91 POINTS 8 PAGE 280 SERGCHURT FILS VALUE OF US MARKE RIVERSOCIAL NV 5X5 WOLDONGS * FAGE 24



Champagne J. DUMANGIN Fils Vinothèque 1996

Really fresh bakery aromas. Ripe apple fruit. Long, complex and layered – maturing really well. Full and concentrated. Lovely fresh green apple finish

by Richard Hemming 19 November 2013

july 2013 Wands - Japan

Summer Sparkling Wine 2013

「自社所有の報道された機構を使い、ワイン メーカーの卓越した桜の技を駆使して、世界 中の愛好家のために」を含言葉とするシャン パーニュ・ジャカールのワイン造りについてエ ズナックさんは次のように辿った。

「収穫は全て手続み、新鮮な状態で圧搾機 に運ぶ。ピノ・ノワールやピノ・ムニエの景 皮は黒いが果汁は白いので、滴れて色素が出 るのを避けるため、輸送には 40kg 容量のバ レットを使う。圧搾は AOC 規定で偏弱 4000 ねに対して2550 ℓまでの架片を使用できるが、 ジャカールでは一番搾りのキュヴェ(20501) のみを使用し、ブルミエ・タイコは使用しない。 アッサンプラージュは毎年1~4月に3つの生 産収場のセラーマスターと4人で1200以上 のペースワインをテイスティングしてジャカー ルのスタイルを決める。ボトル熱成も AOC 規 定ではノンヴィンテージで最低 15 か月 (えレ ジメで36か月以上) のところ、ジャカールで は3~4年(ミレジメで最低5~6年)と長く、 軽いドザージュで厚みのあるしっかりとした味 を持ち余韻の長いシャンパンに仕上げる」と 說明した。

2012年の収穫状況について、「特別な年 だった。 前半は難しい気候下で収量は30%以 上減ったが、逆に後半は最も良い環境の中で 収穫を行えた。ヴィンテージの中のヴィンテー ジとの評価だ。10年以上の拠域のボテンシャ ルがあると思われる」と締めくくった。 ◆

モンターニュ・ド・ランスの 小さな生産家デュマンジャン

ジル・デュマンジャンはシャンパーニュ・デュ マンジャンの 5 代目である。モンターニュ・ド・ ランスのシニー・レ・ローズ村に離追所があ るデュマンジャン家は、400 年前から帰間を栽 地しており。シャンパーニュ造りを始めたのは 1884 年のことだという。ジルは 2001 年に父 ジャッキーから家葉を繋いた。4 月に来日した 際にインタビューした。

<2012年ヴィンテージについて>

起のベスト・ヴィンテージのひとつ。7月までは2012年は最悪のヴィンテージになるのではないかと恐れていた。冬の液害、春の霜害、そして震害。関花期の尚で結実不良が発生しべト病やうど人に病がはびこった。私だけでなくシャンパーニュでは重もがそう思っていた。ところが8月になって6週間続いた原天で、





葡萄の品質は機関的に向上した。収穫量は少ないけれど品質は最高。ことにモンターニュ・ド・ランスはすばらしかった。

9月の夜の旅しさで動が保たれ、機度が高 しつに糖度も高い高量が収穫できた。1996年 よりよかったと思う。2012年はとても女性的な やさしいワイン、若くてフレッシュで飲みやすい。 <デュマンジャンの個>

全部で12haある。モンターニュ・ド・ランスに10ha、うち7haは先祖代々の自家知で3haが契約施。その他の地域に2haほど持っている。栽培品種はシャルドネ45%。ビノ・カニエ30%、ビノ・ノワールは1969年に植えたもので、それ以外は主に1970年代に植えた。平均樹類は22年から25年だと思う。

自社知は24パーセルに区分していて、収穫 類似はパーセル前に分けて圧搾する。プレス 機は2,000kgと4,000kgがある。発酵タンク は各パーセルに対応できるよう50 f 容積と小 さく、これが80 基備っている。 <アサンブラージュについて>

ペースワインの機のタイプをきちんと理解することが大事だと考えている。 父と仕事をする ようになって5年目でようやく私もアサンプター ジュのメンバーに加わることができた。2004 年以降、私の判断でエクストラ・ブリュットを 造っている。私がタイやインドなどを誘鹉した ときにスパイシーなアジア料理にあわせられる シャンバーニュが必要だと思ったからだ。

起は 2001年に父からデュマンジャンを報い だが、父の時代とはデュマンジャンのスタイル は変わったと思う。それには気候の変化という 要素もある。1995年以前はもっと思けがフレッ シュだった。2003年以降はもっと熟したフルー ツになっている。私の代になって最も遅い収 模は 2006年 9月 19日。最も早かったのは 2003年8月23日だ。2012年は9月15日 に組んだ。2012年のワインはMLF 発酵をきっ ちり行なった。

全体にシャンパーニュの気候が成かくなって いることは間違いない。1985年の冬は氷点下 30℃になった。それにかつての冬には雪が2 ~3週間は降ったように思う。2012年初めに 4週間ほど厳しい寒さが続いたが、それでも 1985年ほどではなかった。

ベディアム・コルケン

デュマンジャンのノン・ヴィンテージは往文を 受けてからデゴルジュマンをする。シッピングの 資前にデゴルジュをした方がシャンパーニュの新 鮮さが特殊すると私は感じているからだ。

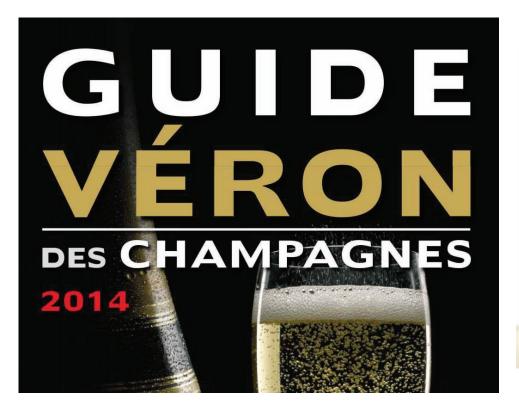
デュマンジャンはシャンパーニュで選早く ディアム・コルクを採用した生産者の一人である。ディアム・コルクはブシュネのリスクが無 いだけでなく、プレッシュな香りと味わいを維 持してくれる。多少コストは高くついてもこのこ とは非常に大事である。

<デュマンジャン・ブリュット 17 >

シャルドキ、ピノ・ノワール、ピノ・ムニエ を3分の1ずつ、ヴァン・ド・レゼルヴも3分 の1。残禁分は8%パ、フレッシュをフルーティ、 ピリッとした相場の展発、ほのかにローストし たナッツやジンジャーがあり、ハチミツのトー ンもある。リッチでパランスがよくピュアな味わ い、小売価格6,000円。

くデュマンジャン・ロゼン

シャルドネ 49%、ピノ・ノワール 38%、ピ ノ・ムニエ 13% (赤ワイン)。ヴァン・ド・レ ゼルヴ 51%。残酷分 8.8g/L。ベイル・サーモ ンの色合い。赤いフルーツの西りがざっしり助 まっている。トーストとスパイスのヒント。クリ スピーでベリーの印象をもたせる口当たり。ス チールのような関い質感が食べものを置ます る。小売価格 7.800 円。





Installé à Chigny-les-Roses dans la Montagne de Reims depuis 1890, le Champagne J. Dumangin Fils s'appuie sur son vignoble de 6 hectares composé des 3 cépages champenois pour élaborer avec passion 120 000 bouteilles de Champagne d'exception par an, dont 90 % sont commercialisé à l'exportation, en Europe, aux Etas Unis, en Amérique du Sud, au Moyen Orient et en Asie.

Champagne J. Dumangin Fils – Premium Blanc de Blancs – Premier Cru – Single Vineyard "Dessus le Mont" Présentation originale et luxueuse, dans un élégant flacon de verre blanc dépoli.

Vue:

Dorée, intense, avec de discrets reflets verts Bulles fines Collier de bulles distingué et persistant

Nez:

A la fois frais et sensuel, il dévoile une grande complexité, source de douces sensations

Arômes d'agrumes (citron et pamplemousse), de pomme, de poire, de raisin et de fleurs blanches, signatures du Chardonnay, cépage unique de la Cuvée, vendangé en 2006

Plus tard, le Champagne exprime sa maturité, avec de chaleureuses nuances de beurre frais, de miel, de viennoiserie et de caramel, subtilement torréfiées, résultat d'un patient vieillissement sur lattes des bouteilles avant dégorgement (5 ans), parfaitement maîtrisé

Bouche:

Attaque pure, d'une densité remarquable, assortie d'une minéralité saisissante, renforcées par la sélection rigoureuse des premiers jus (Cuvée), plus acides, au pressurage des raisins

La bouche dévoile ensuite une vitalité et une tension rares, équilibrées par un dosage généreux, avec 9 g/L de sucre ajoutés au dégorgement des bouteilles, avec une liqueur d'expédition vieillie 6 mois en fûts de chêne Finale délicieusement acidulée

Grande longueur en bouche

Cette Cuvée Premium Blanc de Blancs – Premier Cru - Single Vineyard "Dessus le Mont" confidentielle (1500 flacons), première création de Gilles Dumangin, Chef de cave du Champagne J. Dumangin Fils, fait preuve d'une jeunesse insolente, et nous révèle le caractère attachant du terroir de sa parcelle d'origine "Dessus le Mont" à Chigny-les Roses, et de son sol argilo-calcaire.

A déguster à l'apéritif, ou au cours du repas, pour accompagner des gambas rôties aux fruits exotiques.

matthewjukes

April 2013 www.matthewjukes.com



NV Dumangin Fils, Cuvée 17, Champagne, France (£26.50, reduced to £25.00 if you mention Weekend during April, Yapp Bros. Tel. 01747 860 423).

I have tasted hundreds of Champagnes this year in search of a rare beauty that is heavenly on the palate but also affordable. No. 17 is a breath-taking wine with grace, charm and vivacity in equal measure and it is the essential summer sparkler so order now.

April 2013 The Wine Kingdom - Japan

CHAMPAG m DUMANGIN

幸せを司る シャンパーニ ローズ村に位置する家族経営のメゾン と・ランス地区の中心地、シー・レ・ スはシャンパーニュ地方モンターニュ・ やかなアロマが追いかける あシャンパーコ、適り手は、フラン きめ細かく立ち上も指とともに広

の後をレモン、白い花、柑橘類の屋 (ビートルズ) の結婚式被露宴パーティ ンパーマガ、ボール・マッカーと丁氏 セルヴ」は、飲む人を幸せにするシャ も心地いい。プリット・グランデーレ ンスが広かり、コウのある金銭が何と Cともに洋軽機器のフレッシュをミック でも優雅なアカシアのハチミツ香、モ ・に供きれたという連絡でも有名な 口に含むと、フルーティーな星実権

を使用し、丁寧に造り上げます。私 ン家の特産物は、シャンパーニュ同様 「デリンジャン」、行世紀から続く老 一つの芸術品です、最高品質の素材 物も語っている。 タフィアなどシャンパーコ地方の特産 このはかマスタードやヴィネガー、ラ 時のメソンであり、西池なシャンパー 「代々受け継がれてきたディンジャ

たちのシャンパーニっと食材で多くの いるプレス機はシャンパーこっにお合し う、やきしくプレスします。使用して 画ことに少量で圧搾、例え属ブドウ べてちキロ無内にあります。果汁は区 でもジュースに果皮の色が移らないよ フレンシンなまま圧搾に進めるべく、す 類の位置も重要だと思う。 「無はあつの村にまたがっていますが、

いの様は、防水低度がまれているため、

ル所有。そのほかに契約期が5人クタ クリュなのです。 自社類はアヘクター のため、私たちの様は大部分がモンタ 名高いですが、私たちの類で「善術植 ス地質はピノ・ノワールの産地として ーコ・ド・ランス地区にあるプルミエ・ 本となるのは最高品質のブドウ、キ 生、ジム・デザンジャン氏。 を占める品種はピノ・ム・エ、次にジ ルドネ、ピノ・ノワールの難となり ルあります。モンターコ・ド・ラン 、洗練されたシャンパーごを適る裏

バーニュ 生産量の90パーセントは輪

こうして丹精込めて作られるシャン

オーストラリア、ニュージーランド、ノ 出角だという。「アメリカ、イギリス になるよう折り込めて

「デュマンジャン」5代目指生 ジム・デュマンジャン氏

な味わいを適り出している。 シンスラルーティーで芳醇という複雑 プリット・グランデ・レゼルグンのプレ そのピノ・台でが、先に回てきた

写真だから「エクストラ・ブリュット ナップと (TRIO DES ANCETRES) 日本で購入できるのは七つのライ

アルミエ・クリス」(ア田〇〇門)、「ア

あっと、そのためには、ピノ・ムマカ ム・アロプレンショミとフルーティーさき 重要な役割を担っている」だと2ム氏 とぞうルーティーなシャンパーコを通 与えます。私たちのそっトーは、フレ です。シャルドネはフィネスを生み、ピ こうりーだは骨柄を迫る。そしてピノ・ ・ 台下のパーセント、シャルドキ四パ 「このシャンパー」でのセパージュは、ピ セント、ピノ・ノウールスパーセント フレンマンダンアンバーコを適るには

Name of American Company of the Comp 797.40000[] ([PAN-4.

マランド・レゼルで! (アカロの円)。す

べて税別希望小売価格ブリュット行口

3本のスペシャルキュヴェがセットになっ

日本でも販売されることが決定しま ンバーニュが受け入れられ評価される ルウェー、そして、このたびようやく しとを信じています」 した、日本の世を人にも私たちのシャ

かない最新の機械、そのうちと目が私 気にはは実む。 たちのメジンにある人ですよ」と自帰

人が実験になってはしい」と多代目的

な作業です。これを飲んだ人が申せ 保管、アサンブラージュは最後の大切 「その後、小さなウイン用貯蔵棒で

聞い会わせ先: ワインギャラリーひろせ うきうきわいの玉手箱 http://www.rokuton.no.go/gold/www.bk/

GILBERT & GAILLARD





LOG

Décembre 2012



91/100 Premium Blanc de Blancs Parcelllaire "Dessus Le Mont" 2006 : Club 90+ Gilbert & Gaillard :

Robe jaune clair. D'abord floral, le nez développe de délicates senteurs de viennoiserie, de fruits à chair blanche. La bouche séduit par son ampleur, sa texture fine et bien liée. On apprécie sa finale bien présente. Une cuvée très harmonieuse

TYSONSTELZER.COM

December 2012

Champagne J. Dumangin Fils 1er Cru Brut Rosé listed as one in eighteen best buys for XMas in Australia by the author of the Champagne Guide Tyson Stelzer



I've listed eighteen best buys for Christmas in this week's editions of Wine Taste Weekly and First Taste Weekly, and this is the one I'm most excited about: The elegant and refined J. Dumangin Fils Brut Premier Cru Rosé NV is currently \$40 at Vintage Cellars. A bargain even at full price (\$60)!



DECEMBER 2012 J. DUMANGIN FILS



92 points

J. Dumangin Fils 2004 Vintage Premier Cru Brut Sparkling (Champagne)

Ripe yet crisp, this is a fine reflection of the excellent 2004 vintage in Champagne. It has a rich texture with concentrated apple, pineapple and toast notes, along with a tangy orange-zest character. Ready to drink now, but it will certainly age. — R.V. Published 12/31/2012

CELLAR SELECTION



90 points

J. Dumangin Fils NV Dessus le Mont Blanc de Blancs Premier Cru Brut Chardonnay (Champagne)

Here's a wine that is fine and fresh as well as structured. Apple skin and citrus juice flavors are cut through with mature toast flavors. The result is rich, its mouthfeel full and its aftertaste tight and tangy. — R.V.

Published 12/31/2012



92 points

J. Dumangin Fils NV Grande Réserve Premier Cru Brut Sparkling (Champagne)

From the family-owned J. Dumangin, this is a full, fruity, ripe wine that's full of sweet apple and lime flavors, with a bright orange-zest texture. It's also more serious than this fruitiness suggests, with dense flavor and concentration that promises to age.

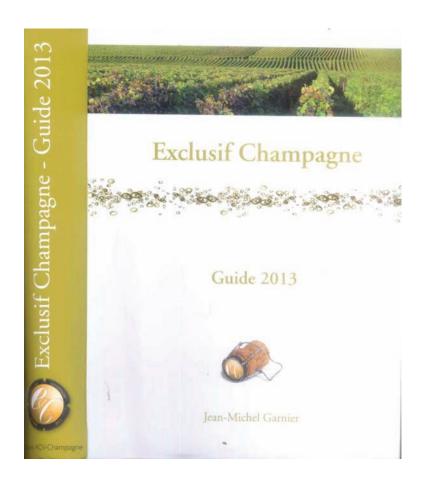
— R.V. Published 12/31/2012

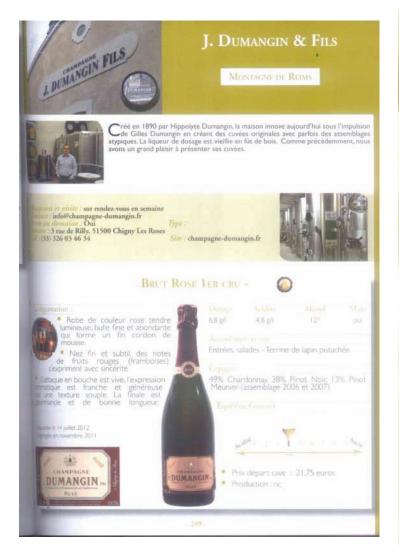


88 points

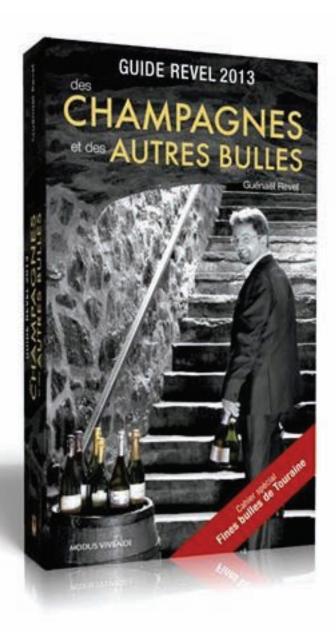
J. Dumangin Fils NV Brut Premier Cru Premium Rosé Sparkling (Champagne)

This is a salmon-pink-colored wine. On the dry side, it has a raspberry flavor and tight acidity. It has a fine, crisp character, and is fruity and lively. A wine to drink as an apéritif or with food. — R.V. Published 12/31/2012



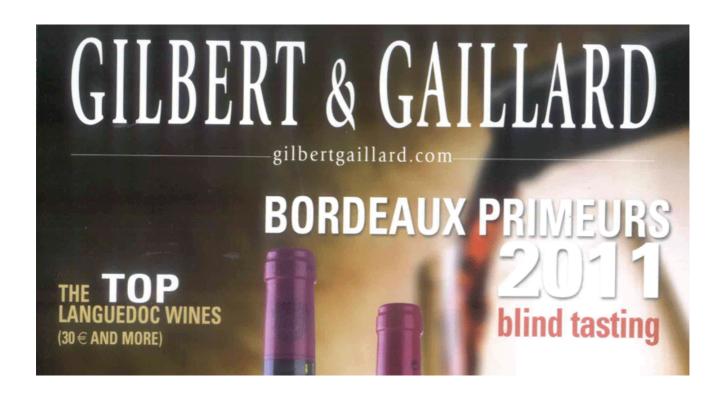






J. DUMANGIN FILS

Représentant la 5ème génération de vignerons installée à Chigny Les Roses, Gilles DUMANGIN bichonne aujourd'hui les 5,5 ha de vignes familiales et travaille à la sélection des meilleures vignes issues d'une dizaine d'hectares d'autres récoltants voisins du village. Passionné par son métier, il multiplie les cuvées, parfois déroutantes pour le consommateur non averti. Je retiens surtout l'intelligence dans la commercialisation sans précocité, sans précipitation des vins millésimés afin qu'ils soient à point lorsqu'on les consomme. Une façon de démontrer que oui (!), les grands champagnes gagnent à être gardés en cave.



GILBERT & GAILLARD MAGAZINE JULY 2012

(13) Champagne J. Dumangin Fils 51500 CHIGNY-LES-ROSES

Fifth generation grower offers free tastings for indivduals and groups at the first cellar door to open on the Montagne de Reims. Range: Brut Grande Réserve Premier Cru, Rosé Premier Cru, Vintage Premier Cru, Premium Blanc de Blancs Premier Cru, Premium Rosé Premier Cru, Extra-Brut Premier Cru, Demi-Sec Premier Cru, Brut 17, Trio of Ancesters: Firmin, Achille & Hippolyte. Purchase Champagne, boxed gifts, and artisanal Dumangin Champagne-based mustards, vinegar, foie gras etc.

Tel. +33 (0)3 26 03 46 34 www.champagne-dumangin.fr



There's Some Really Rare Champagne Here

6 July 2012 by UrbanDaddy

Today, we raise a glass.

To the good times. The fast times. The times that have made you seriously consider dancing to "Call Me Maybe."

But in order to join us, you'll need some champagne.

Preferably the kind no one else on the planet has access to...

And for that, we direct your attention to Henri's Reserve, an online champagne shop doling out bubbles from some of the rarest vines on earth, available now.

So here's the thing... You can get champagne anywhere. The bar. The liquor store. The hot tub. (It has to be filled with champagne, though. Otherwise you can't get champagne from there. It won't work. We checked.) And that's fine. It's nice to have options.

But this place is different. For starters, they only deal with the handcrafted/estate-bottled/grower-produced stuff. They've also got the same bubbly (Dumangin) quaffed by Sir Paul McCartney and Nancy Shevell at their wedding. Which is... neat.

As for your role in this whole scenario: you'll go to the site, hit the button that says "shop" and... shop. It's all there—a Jean Milan "Grand Réserve 1864" Brut Blanc de Blancs. Rosé from Henri Billiot. Other bottles of things with complicated names.

There's also a tasting option where you can pick three champagnes, and they'll send you a bottle of each complete with tasting notes.

Although we assume reading won't be a priority at that point.

Read more:

http://www.urbandaddy.com/ntl/fooddrink/18497/Henri_s_Reserve_There_s_Some_Really_R are_Champagne_Here_National_NTL_Website#ixzz22Bu36StS

The Telegraph

5 PINKS FOR THE SUMMER

17 June 2012 by Victoria Moore





J Dumangin & Fils Champagne Rosé

Brut NV, France

12%; yapp.co.uk, £32

Sir Paul McCartney served the Dumangin Grande Reserve NV at his wedding, but I prefer this rosé, made from 50% chardonnay



Article on Brut Nature

J. DUMANGIN FILS

Trio des Ancêtres Achille 100% Meunier 88/100

Almost 18ct gold. Fruity, jammy nose of white fruit with gooseberry to the fore along with toasty notes. Dry attack and very dry on the palate. Good structure and complexity. Needs some bottle age. Persistent. 100% Pinot Meunier

Trio des Ancêtres Hippolyte 100% Pinot Noir 90/100

Pale gold colour. Intense nose and full-bodied with yeasty, biscuity aromas. Very fine bubbles. Smooth with good backing and length. The wine has good structure and balance and is one of the most elegant tasted in this series with pronounced acidity albeit good balance overall.

VINESACK

LOOK. JUST SEE IT FROM MY POINT OF VIEW

HIRE ME ASK ARCHIVE RANDOM RSS SEARCH
TWITTER

YAPPING AT THE HEELS OF THE VERY BEST IN THE BUSINESS

09 June 2012 by Joe Wadsack

Champagne 1er Cru Rosé NV Dumangin et Fils £32.00

Wasn't sure about this on first mouthful. It was desiccatingly dry and unyielding. By the time I had walked though the restaurant to sit down for onglet, I was in love. Savoury, dry cherries, wild strawberries and a dense, toothsome tang. Couldn't get enough of it, in fact, which was probably the reason why the pub quiz went so badly..... Insane value in an insane world. One of my drinks of the summer.

SIDE 2 CATWALK * LIVSSTIL * HELSE * UNDERHOLDNING * SAMLIV * BLOGG * DRØMMEFABRIKKEN MATCH BAZARNO HOROSKOP APPER LYKKESPILL MITTOPPDRAG MININTEKT HJERNEKLUBBEN SPILLELISTEN JOBBSØK



J. Dumangin 1er Cru Rosé, Brut, Chiqny-les-Roses, Frankrike

(#15264, kr 270)



Elegant lakserosa på farge. Kraftig og klar aroma av røde bær, eple, sitrus og gjærbakst. Flott mousse og nydelig syre – fin tørrhet og lengde med gode mineraler i finish.

En svært god rosé som egner seg godt til de store anledninger - en kommentar fra panelet: - Dette er gifte-seg-champagne!

Pluss for god pris.

50% Chardonnay, 40% Pinot Noir og 10% Pinot Meunier



«Robe élégante rose saumon. Arômes très nets de baies rouges, pomme, fruits sitronés et de levure/pain. Belle prise de mousse, magnifique acidité, excellentes bouche et longueur, avec de bonnes notes minerals en fin de bouche. Une excellent champagne rosé qui s'accompagne parfaitement à toutes les occasions – un commentaire dans le le panel de dégustation: «c'est un champagne de mariage». Un grand plus pour le bon prix."

Side 2 Norway Mai 2012



Mondo Heidelberg

Mai 2012 by Gerhard Eichelmann

Grande Réserve Brut Premier Cru 87/100

Extra Brut Premier Cru 90/100

Premium Blanc de Blancs Brut Premier Cru 89/100

Cuvée Achille Brut Nature 90/100

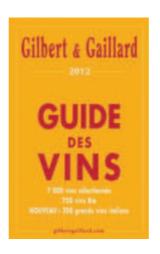
Cuvée Firmin Brut Nature 90/100

Cuvée Hippolyte Brut Nature 91/100

Brut Millésime 2003 Premier Cru 88/100

Rosé Premier Cru 88/100

Premium Rosé Premier Cru 88/100



Guide 2013 J. DUMANGIN FILS

Vintage 2004 Premier Cru

Score: 91

Light gold. Wonderfully youthful nose with crunchy aromas of apple flesh and a dash of fresh croissant. Beautiful full, fleshy and fruit-driven attack. Savoury freshness that lingers with a touch of citrus fruit on the finish (tangerine). Very fresh and easy-drinking.

Extra-Brut Premier Cru

Score: 89

Light yellow. Light, fresh nose of pear flesh flowing into brioche-like aromas. Fleshy, honest and closely-integrated attack leading into a firmer, long-lasting mid-palate expressing minerality. A racy Champagne showing lovely rigour and clean character.

Ratafia de Champagne

Score: 89

Amber hue. Profound nose delivering refined notes of cherries in brandy, orange zest and Havana cigar. The palate shows full-on mellow character, it is velvety, extremely perfumed and displays dried fruit aromatics gently infused with vanilla. Drink as a pudding wine with chocolate cake.

jordimelendo.com

Cassion for bubbles

Champagne Cava Sparkling Wine

«ASSEMBLAGES» EN CHAMPAGNE J. DUMANGIN FILS

26-Marzo-2012 per Jordi Melendo



Gilles Dumangin, quien tanto hoy está en el viñedo de Chigny Les Roses (1er Cru), como mañana en la otra punta del mundo para dar a conocer sus champagnes, realizó hace pocas semanas los assemblages de sus nuevas cuvées, que van a iniciar el período de segunda fermentación y que saldrán al mercado dentro de unos años, después de envejecer sobre las lías en el interior de las botellas y en la profundidad de las cavas subterráneas

Pues bien, Gilles Dumangin nos informa de que "2011, yo diría que para los vinos tranquilos es el año de los chardonnay... Son de una gran finura. Pienso que voy a poder hacer un muy buen 'millésime', que se podrá guardar durante largo tiempo. Tengo muy buenos pinots pero globalmente el 50% son de muy buena calidad y el otro 50% están bien pero no tienen bastante potencia. Los meuniers fueron cosechados muy pronto, pero creo que serán perfectos para cuvées sin añada". Habrá que esperar unos años para disfrutar de estas nuevas cuvées de Champagne Champagne J. Dumangin Fils.



Fine Champagne Magazine December 2011

92p

Dumangin Extra Brut Vinothèque 1996

Average price: 120 €

Colour: Deep gold

Nose: Overt, clean and fresh,

with red fruit, spice and earth present

Palate: Tart, fresh and with a

pure fruit expression

Ending: Long, racy and rich

In a nutshell: Vivacity

Buy or not: Yes, and still available

from the winery

Tasted: Just this once

Glass time: 30 minutes

When to drink: 2011-2020

Food pairing: Cold cuts

Fake factor: No

Inside Dumangin Vinothèques information: are released ten years

after harvest

Final verdict: The best of both

worlds: freshness combined with bottle-aged

characters



L'UNION - ECONOMIE Decembre 2011 par Sophie Claeys-Pergament

ÉCONOMIE champagne

VIGNERON. La notion de terroir vue par Gilles Dumangin

Un joli trio d'ancêtres

SOPHIE CLAEYS-PERGAMENT

Mettre en avant les qualités spécifiques d'un terroir, celui de la Montagne de Reims, tout en rendant hommage à ses ancêtres, c'est le joli défi qu'a voulu relever Gilles Dumangin en créant un trio de cuvées baptisé « Trio d'ancêtres ». Ce vigneron installé à Chigny-les-Roses (J. Dumangin et fils) est un passionné doublé d'un perfectionniste.

Ces trois cuvées sœurs sont issues de la vendange 2000. Gilles Dumangin tient toutefois à préciser : « C'est du 2000, mais je ne l'ai pas millésimé ». Après un passage en vinification traditionnelle en cuve inox et

émail, elles passent un an en fûts de chêne. « Ensuite, je les ai mises en bouteilles en mai 2002. » Elles vieillissent neuf ans sur pointe et sur lattes avant d'être dégorgées. Chacune possède son histoire. Ainsi, celle appelée Firmin, du prénom du premier Dumangin à posséder des vignes en 1622,

est un pur chardonnay provenant du lieu-dit « Monthouzons » à Taissy ; celle nommée Hippolyte est dédiée à la première génération de récoltantsmanipulants vers la fin du XIX-siècle. Elle est uniquement composée de pinots noirs du lieu-dit « La Corne de cerf » à Rilly-la-Montagne. Quant à Achille, deuxième génération de viticulteurs, elle est consacrée au pinot meunier du lieu-dit « Monthouzons » à Chignyles-Roses.



Un trio d'ancêtres en hommage au terroir de la Montagne de Reims par Gilles Dumangin.

Bernard SIVADE

Trois cuvées, trois lieux-dits

Ce trio bénéficie d'un marketing soigné grâce à un vaste seau en bois étanche made in France permettant de les placer ensemble dans la glace. Gilles Dumangin, qui a réalisé 80 % de sa commercialisation (120 000 à 140 000 bouteilles) à l'export, ajoute même : « J'ai eu des commandes jusqu'en Finlande où l'on m'a dit que le seau en bois est d'ailleurs gardé pour servir dans les saunas, »



DECEMBER 2011 J. DUMANGIN FILS



90 points

J. Dumangin Fils NV Cuvée Firmin Brut Nature Chardonnay (Champagne)

One of a new range of single-varietal Champagnes named after Dumangin ancestors, this Blanc de Blancs is indeed dry, while buoyed by the apple and flint character, with a tight center and an elegant finish.

— R.V. Published 12/1/2011



91 points

J. Dumangin Fils NV Cuvée Hippolyte Brut Nature Pinot Noir (Champagne)

This is the Pinot Noir member of the three bone-dry mono-varietal wines that make up Dumangin's Trio des Ancêtres. The Pinot Noir gives a weight counter-balance to the very dry character of the wine, with green plums and layer upon layer of citrus. Age for several months. — R.V. Published 12/1/2011





89 points

J. Dumangin Fils NV Cuvée Achille Brut Nature Pinot Meunier (Champagne)

One of the trio of Dumangin wines around a single variety and named after family forebears, this is a rare pure Pinot Meunier. It shows a delicate softness, perfumed with ripe, smoky apricot fruit, ready to drink now. — R.V.

Published 12/1/2011



91 points J. Dumangin Fils 2003 Vintage Brut Premier Cru Champagne Blend

Definitely dry, very crisp while having some ripe flavors. The wine has weight and intensity of white fruits, acidity and lime. At the end, this impressive wine leaves a wealth of textured flavors in the mouth. — R.V.

Published 12/1/2011

(Champagne)



90 points

J. Dumangin Fils NV Extra Brut Premier Cru Champagne Blend (Champagne)

Well on the dry side of brut, this wine pushes acidity and the freshest citrus along with an apple-skin texture. It shows some bottle age toastiness, while offering a delicious bright finish. — R.V. Published 12/1/2011



87 points

J. Dumangin Fils NV Brut 17 Champagne Blend (Champagne)

Dumangin's nonvintage blend, is smooth, creamy and soft. It is on the dry side, with some good bottle age, showing in toast and a very textured fruit character. — R.V.

Published 12/1/2011





SOMMELIERS INTERNATIONAL Decembre 2011

CHAMPAGNE DÉGUSTATION PRESTIG



CHAMPAGNE DUMANGIN

Service: 11° C Garde/Ageing: 2014-2016

Robe: jaune pâle, reflets verts. Nez: aromatique. Fruits blancs, pomme. Bouche: belle attaque franche, directe. Bel equilibre. Finale belle mais un peu courte. Accords mets et vins : apéritif : fruits de mer. Commentaires: un très joli Champagne.

Visual aspect: a pale yellow hue with greenish tinges. Nose: aromatic, with scents of white-fleshed fruit, such as apple. Palate: superb on the first taste, pure and direct. Lovely balance. The finish is a little bit short but very pleasant. Match with food: serve as an aperitif or with seafood. Comments: a really lovely champagne.

> Champagne Dumangin BP 23 - 3 Rue de Rilly 51500 Chigny les Roses Tél. 03 26 03 46 34 www.champagne-dumangin.fr



CHAMPAGNE DUMANGIN

Premier Cru

Service : 11° C Garde/Ageing: 2011

Robe: jaune or brillant, limpide. Nez: joli nez sur des arômes végétaux, floraux, le miel d'acacia. Bouche : attaque vive, franche. Tendue, agréable. Arôme d'agrumes comme le pamplemousse. Finale longue et belle. Accords mets et vins : apéritif ou sur un carpaccio de saumon. Commentaires: beaucoup de charme.

Visual aspect: a gleaming goldenyellow colour. Nose: lovely vegetal. floral and acacia honey aromas. Palate: lively and pure on the first taste. Nervy, pleasant. Citrus flavours such as grapefruit. Long and beautiful finish. Match with food: serve as an aperitif or with salmon carpaccio. Comments: a lot of charm.

> Champagne Dumangin BP 23 - 3 Rue de Rilly 51500 Chigny les Roses Tél. 03 26 03 46 34 www.champagne-dumangin.fr

LOUIS ROEDERER

International WINE WRITERS' AWARDS / 2011

> INTERNATIONAL CHAMPAGNE WRITER OF THE YEAR

WINNER

CHAMPAGNE GUIDE 2012-2013

TYSON STELZER

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INTERNATIONAL CHAMPAGNE WRITER OF THE YEAR 2011

The Best Champagnes of the Year Under \$60

Philipponnat Brut Royale Réserve NV, \$60 92 points	PAGE 274
Piper-Heidsieck Cuvée Brut NV, \$60 92 points	291
J. Dumangin Fils Extra Brut NV, \$60 93 points	196
J.L. Vergnon Conversation Blanc de Blancs Brut NV (2007 base), \$60 93 points	200
J.L. Vergnon Conversation Blanc de Blancs Brut NV (2006 base), \$60 93 points	200
Pierre Gimonnet & Fils Cuis Premier Cru Blanc de Blancs Brut NV, \$60 93 points	279
J. Dumangin Fils Brut Premier Cru Rosé NV, \$60 94 points	195
L. Bénard-Pitois Brut Carte Blanche Premier Cru NV, \$60 94 points	222
Marguet Cuvée Vintage 2004 Grand Cru, \$60 94 points	251
Pierre Gimonnet & Fils Selection Belles Années Blanc de Blancs Brut NV, \$60 94 points	280
Lenoble Cuvée Intense NV, \$60 95 points	243
Voirin-Jumel Blanc de Blancs Grand Cru Brut NV, \$58 93 points	334
Chaine d'Etoiles Brut Reserve NV, \$55 92 points	103
Laherte Frères Brut Tradition NV, \$55 92 points	224
Drappier Blanc de Blancs Signature NV, \$52 92 points	142
Camille Savès Carte Blanche Brut NV, \$50 92 points	100
J. Dumangin Fils Brut 17 NV, \$50 93 points	194
Lanson Black Label Brut NV, \$50 93 points	228
Cattier Brut Premier Cru NV, \$45 99 points	101

The Best Champagnes of the Year Under \$100

Chartogne Taillet Brut Millésime 2004, \$100 94 points	110
Bollinger Special Cuvée Brut NV, \$100 95 points	98
Chartogne Taillet Brut Millésime 2002, \$100 95 points	111
Gosset Grande Réserve NV, \$95 94 points	181
Lombard & Cie Brut Grand Cru 2004, \$95	245
Jacquesson Cuvée No 734 Brut NV, \$95 95 points	206
Billecart-Salmon Brut Réserve NV, \$89 95 points	87
Gatinois Tradition NV, \$89 95 points	172
Bérèche et Fils Brut Réserve NV, \$88 94 points	79
Laherte Frères Les Vignes d'Autrefois 2007, \$88 94 points	226
Claude Carré et Fils Cuvée Passion Millésime 2000, \$85 94 points	113
Louis Roederer Brut Premier NV, \$85 94 points	247
René Geoffroy Empreinte Brut NV, \$85 94 points	304
Lanson Gold Label Brut Vintage 2002, \$85 95 points	229
Vilmart & Cie Grande Reserve Brut Premier Cru NV, \$79 94 points	332
J. Lassalle Cuvée Angéline Brut 2002, \$79 95 points	198
Paul Déthune Brut NV, \$76 94 points	266
Claude Cazals Millésime Brut 2002, \$70 93 points	115
Lombard & Cie Brut NV, \$70	244
Pierre Gimonnet & Fils Paradoxe Brut Premier Cru 2006, \$70 95 points	281
Veuve Fourny Cuvée Grande Reserve Brut Vertus Premier Cru NV, \$69 94 points	330
Gaston Chiquet Brut Tradition 1er Cru NV, \$65 93 points	170

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J. Dumangin Fils



6/10

Gilles Dumangin must be the hardest worker in Chigny-les-Roses. When I visited late one Sunday afternoon in late July, the fifth-generation chef de cave had been at the bottling machine since 4am, as he had been every morning for the past two weeks. The week before, his air conditioner had died, then his brine chiller, then his labelling machine. He fixed all three himself. A self-confessed control freak, Gilles works 20-22 hours every day during harvest. And he loves it.

Such fanaticism defines every stage of production at J. Dumangin Fils. "My wife spent one harvest with me and declared, 'You are in love with your presses! You do not leave them for a moment!'" he recounted. And he doesn't disagree. "The week-and-a-half of harvest is a lovely time. I listen to my presses the whole time. I know them so well that if anything sounds different, I know something is wrong. If you can't press well, you can't make good champagne."

I have not seen more focused attention to detail anywhere in Champagne. These are hand-made champagnes, and a production of just 150,000 bottles permits every step in the process to be performed manually by Gilles and his father Jacky, including riddling (by transfer between pallets). Every parcel is kept separate, thanks to tiny tanks, some not much larger than a bar fridge. "A house this size would normally have twenty tanks," Gilles points out. "I have eighty."

Based in the romantic little village of Chigny-les-Roses on the northern slopes of the Montagne de Reims, in the old school building that Gilles' grandfather converted, the estate sources from fifteen hectares in this and the surrounding villages. Gilles owns a little more than three hectares of his own vines; he purchases from his parents' vineyards of a similar size and a further nine hectares from growers with long-term contracts.

Irrespective of ownership, Gilles' principles for the management of the vines are consistent across all of his sources, and he interacts with each of the vineyards in the same way, monitoring the vines during the year,

going into the vines to determine the optimal time for harvest and supporting his own managers throughout the year in the same manner as he supports his growers. He is therefore technically a *négociant-manipulant*, but very much with the approach of a dedicated *récoltant-manipulant*. "Would I produce better wines if I grew all the grapes myself?" he asks. "No. I'd do everything the same way."

This is pinot country, and both pinots feature heavily in the Dumangin style. Chardonnay finds its place, too, and the local quality is impressive, as his devastating single vineyard, single vintage blanc de blancs attests. Pinot meunier is more important here than it is in most champagne houses. "This is the grape that makes champagne what it is, providing its fruit and its easy-drinking style," says Gilles, whose entry Grande Réserve NV contains an impressive fifty percent of the variety.

Gilles is obsessive about preserving fruit in optimal condition and in 2008 he terminated some contracts with growers of inferior vineyards and signed up other vineyards to bring all of his sources to within seven kilometres of his beloved old *Coquard PAM* presses. "They're so gentle," he says, "that the pips stay on the skins and the seeds remain inside!" Gilles pioneered 18kg picking crates rather than the usual 50kg, so as not to crush the fruit at the bottom of the crate. He personally presses every grape in his air-conditioned press room. "I don't believe you can make very good wine if you do not press your own grapes," he explains.

The J. Dumangin Fils non-vintage cuvées rely on deep stocks of reserve wines, with the Grande Réserve and Extra Brut cuvées each boasting a whopping sixty percent. Forty percent of every vintage is kept as reserves.

Every shipment of non-vintage wine that leaves the cellar is disgorged to order, with the dosage tweaked from its usual 10g/L sugar to suit. "From my tests, the wines stay fresher if they're disgorged just prior to shipment," Gilles says. It's different for the vintage wines, which he finds hold their freshness best if disgorged three to four years after bottling. To further refine quality, dosages have been progressively lowered across the range over the past few years and Dumangin now seals every bottle with DIAM cork. "In my trials, the wines keep fresher under DIAM."

Gilles' painstaking attention to detail shines in every bottle. I have been following his champagnes for the past five years and never have I seen his non-vintage wines more dashing than they are this year. Readily available at keen prices across Australia, these are some of the best value small producer champagnes around.



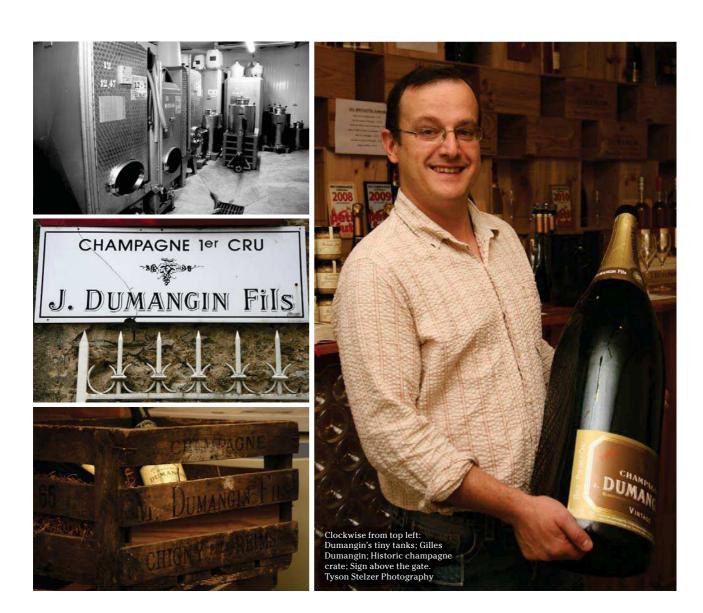
J. Dumangin Fils Brut 17 NV, \$50

Disgorged April 2011; 70% 2008, 30% reserves; one-third of each of the champagne varieties; 8.8g/L dosage.

With new contracts in place in the outstanding 2008 vintage and thirty percent declassified premier cru fruit in the blend, this is as cracking as I have ever seen Brut 17. A pristine bouquet of vibrant lemons and strawberry hull opens out into a palate of fantastic, linear freshness with great persistence, a fine, creamy bead and refreshing minerality. An ideal aperitif style.

Tasted July 2011 in Chigny-les-Roses

93 points



J. Dumangin Fils Brut Premier Cru Rosé NV, \$60

Disgorged April 2011; 2008 base of 54% chardonnay and 46% pinot noir, blended with 14% 2007 pinot meunier red wine; 8.8g/L dosage.

Now fifty percent of the production of the house, this wine is not yet available in Australia, but if and when it comes it will be line-priced with the Extra Brut, making it one of the least expensive rosé champagnes on the shelves – and I will be first in line to fill my trailer! Never has a champagne rosé at this price exuded such elegance and glorious charm. Rose petals and subtle notes of cherry waft through the bouquet and palate, lingering with strawberry hull and fine minerality. A rosé of a very fine bead and seamless persistence, it will handle a slightly warmer serving temperature to draw out its alluring personality. A rosé from Chigny-les-Roses – perfect! Please request it at the retailers listed below and if we all ask, it will come.

Tasted July 2011 in Chigny-les-Roses

94 points





J. Dumangin Fils Extra Brut NV, \$60

Disgorged April 2011; 40% 2006, 60% reserve wines; 50% pinot meunier, 25% chardonnay, 25% pinot noir; 2g/L dosage.

This wine has now risen to overtake Brut 17 in sales, and it's no surprise when it's as beach-fresh and pure as this. The key here is that a five-year-old base, a monumental proportion of reserve wines and a massive representation of pinot meunier conspire to bring a richness that immaculately offsets its taut, extra brut linearity. Lemon and preserved lemon meet cinnamon, mixed spice and honey with that tiny tweak of dosage exactingly gauged to support fruit character while keeping the finish resolutely fresh and mineral.

TASTED JULY 2011 IN CHIGNY*LES*ROSES

93 POINTS

J. Dumangin Fils Vintage Brut Premier Cru 2003, \$80

54% chardonnay, 46% pinot noir; 8g/L dosage.

I introduced this vintage last year as the first August harvest that Gilles' ninety-year-old grandfather had ever seen. Considering the challenges of the season, this wine is holding itself remarkably well and has not evolved nearly as much from its position last year as I would have expected. The bouquet is defined by lemon, with hints of honey and a note of orange. The palate adds butterscotch and ripe peach fruit, leading off clean and then quickly becoming savoury and secondary. The acid balance is commendable, keeping a short finish from becoming broad.

Tasted July 2011 in Chigny-les-Roses

91 points

J. Dumangin Fils Trio des Ancetres

Disgorged May 2011; 2000 vintage, though not declared on the labels; aged 9 years on lees; no dosage.



Dumangin's single vineyard, single variety, single vintage, oak-aged trio is available in France (320 Euros per three pack). Disgorged with zero dosage this year, the oak speaks a little louder in the pinots than it did last year, while the chardonnay has blossomed. Achille Blanc de Pinot Meunier (90 points) has great presence of figs, dark fruit cake mixed spice and preserved lemon on a firmly structured palate with firm woodspice notes. It's looking impressively fresh for decade-old meunier. Hippolyte Blanc de Pinot Noir (91 points) is layered with great complexity of sous bois (forest floor), mushrooms and bold layers of oak, finishing fine and cut. Firmin Blanc de Chardonnay (95 points) shows just how confidently this variety can stand alone, a wine of great energy and vibrancy, lingering with preserved lemons, figs, butterscotch and mixed spice. Outstanding poise and an undercurrent of minerality define a beautifully complete champagne.

J. Dumangin Fils $$ 3 rue de Rilly 51500 Chigny-les-Roses

www.champagne-dumangin.com

Stockists: 1st Choice, Liquorland, Vintage Cellars

Australian Agent: Imported exclusively by Coles for its 1st Choice, Liquorland and Vintage Cellars stores.





I'm dreaming of a wine Christmas

10-Dec-2011 by Jo Burzynska

Top bottles to take you through the festive season.

Offering a veritable smorgasbord of festive feasting, the Kiwi Christmas calls for a similarly diverse range of wines to match its many flavours. Now's the time to splash out on some special bottles, as well as getting in a good stock of more affordable staples to see you through the season.

CELEBRATORY BOTTLES

If you're looking to crack open a bottle or two of something really exceptional over Christmas, these are some of my top picks from wines currently available

Champagne Dumangin Ratafia de Champagne \$58

Try a ratafia if you're seeking something different to enjoy with rich festive desserts, such as mince pies or chocolate puddings or even savoury fare, such as foie gras and blue cheese. Ratafia is made from unfermented grape juice from the Champagne region fortified by grape brandy to bring it up to 17 per cent abv in this case. Dumangin's ratafia is an opulent ensemble of dried fruit and candied peel, cinnamon spice, vanilla and nut that is sweet but not cloying.

95/100 Champagne J. Dumangin Fils

シャンパーニュ J デュマンガン・フィス

Extra-dry ler Cru Vinothèque - エクストラドライ プルミエくリュ ヴィノテック 1996: 黄金色。クリームやレモンを思わせる、豊満でエレガントな香り。芳醇さと濃厚さ、爽やかさの兼ね合いが、きれいにとれている。レモンを彷彿とさせる酸味が気持ちよい。今絶頂にある、余韻の長い見事なシャンバンだ。

価格帯 0000

シャルドネ (54%) ビノ・ノワール (46%)

相性の良い料理:

魚の煮込み、魚のソース添え

賞味温度:8-10° 飲み頃:2012年



ブランドのシャンバン・デュマンジャンは、イポリット・デュマンジャンによって 1890年に作成された。三代後、ジャッキー・デュマンジャンは、ブルミエクリュをアップグレードさせ、その後、彼の息子ジルは、セラーマスター専門家5代目として、このブランド育成の為に仕事をする。非常に革新的な彼は"ブレミアム"(すりガラン・ド・プラン)、エクスララ・ブリュット(スパイシー料理に合うシャンバン)と、新しいコンセプトとしてお祝いり、と、新しいコンセプトとしてお祝いのパーティーパック(エレガントなボックスに、20 CLの4ボトル)を企画制作した。非常に高いレベルで、86点から95点である。

Champagne J. Dumangin Fils **2** +33 (0)3 26 03 46 34

Email: info@champagne-dumangin.fr Website: www.champagne-dumangin.com



90/100 Champagne J. Dumangin fils

シャンパーニュ・デュマンジャン・エ・フィス

Extra brut Blanc de noirs Cuvée Hippolyte - vieilli sous bois - エクストラブリュット ブラン・ド・ノワール キュベイボリット 樽熟成:淡い黄色。煮た果実と生のオーク樫が巧妙に混ざりあった、表

情豊かで繊細な香り。 ふくよかで、肉づきがよく、造りがしつかりしている。 爽やかで様々な要素がよく溶け合っているところが好印象だ。 熟成に耐えうる、気品を備えたシャンパンだ。 価格帯 〇〇〇ビノ・ノワール (100%)

51500 Chigny Les Roses - www.champagnedumargin.fr Champagne J. Dumangin Fils

2 +33 (0)3 26 03 46 34

89/100 Champagne J. Dumangin fils

シャンパーニュ・デュマンジャン・エ・フィス

Extra brut Blanc de Meunier Cuvée Achille - vieilli sous bois - エクストラブリュット ブラン・ド・ムニエ キュベアシール 樽熟成: 淡い金色。 樽香が強く、果実香は控えめに感じられる。 肉づきがよく、ボディがしっかりしていて、やや固い 鷹じがする。全体的にはバランスがよく、 爽やかで、余韻が長い。 実に個性的なシャンパンだ。 価格帯 〇〇〇

E) · A=I (100%)

51500 Chigny Les Roses - www.champagne-dumangin.fr Champagne J. Dumangin Fils

S +33 (0)3 25 03 46 34

89/100 Champagne J. Dumangin fils

シャンパーニュ・デュマンジャン・エ・フィス Extra brut Blanc de blancs Cuvée Firmin - vieilli sous bois - エクストラ ブリュット ブラン・ド・ブラン キュベフ

イルマン 博熟成:淡い金色。白い果肉の 果実とバニラが混ざりあった熟した香り。 クリーミーな口当たりの馥郁としたワイン で、きれいな快活さがある。博熟成の影響 がまだ強く、やや固く感じられる。もう少 し、熟成しておきたいブラン・ド・ブラン だ。価格帯 〇〇〇・シャルドネ (100%)

51500 Chigny Les Roses - www.champagne-dumangin.fr

Champagne J. Dumangin Fils - 2 +33 (0)3 26 03 46 34

89/100 Champagne J. Dumangin fils

シャンパーニュ・デュマンジャン・エ・フィス

Extra-dry ler cru Vinothèque 1995 - エクストラドライ プルミエクリュ ヴィノテック 1995:光に満ちた淡い金色。果実香の中に生のキノコやミネラルのニュアンスがあり、香りが立ってきている。濃厚で、豊満で、よくバランスの取れた味わいで、後味に心地よい甘さが感じられる。デザートと合わせてみても面白いだろう。 価格帯 〇〇〇〇

ピノ・ノワール (46%) シャルドネ (54%)

86/100 Champagne J. Dumangin fils

シャンパーニュ・デュマンジャン・エ・フィス

▲ Brut rose ler cru - ブリュット ロゼ ブルミエクリュ:サーモンピンク色。空気 に触れるにつれ、徐々に、熟したラズベリ ーやイチゴを思わせる香りが控えめに上が ってくる。肉づきがよく、ワイン香味があ り、力強い。全体のバランスがよく、食事 との相性も完璧なシャンバンだ。

価格帯 000

ピノ・ノワール (40%) シャルドネ (50%) ピノ ・ムニエ (10%)

51500 Chigny Les Roses - www.champagne-dumangin.fr Champagne J. Dumangin Fils

2 +33 (0)3 26 03 46 34



ASIAN HOTEL & CATERING TIMES December 2011



Dumangin Champagne 1982 vintage



Grape production at Moët & Chandon

The proof Stormy

Terence Kenny of Champagne Pannier agrees. "Champagne in Hong Kong is moving from an expatriate favourite to a necessary accourtement to festive occasions," he says, adding "we've recently shipped and prepared many of our most prestigious vintages – '88, '89, '90 – just for this city."

Hong Kongers now understand that smaller Champagne houses may be better quality than big brand names, since in the latter, most of the budger is spent in marketing and not necessarily in the vineyard, according to Banchilhon. "As for China, it will still take some time to catch on, but we expect considerable growth over the kt five years," he concludes.

Growing in Asia

Champagne maker J. Dumangin produces a range of characteristically feminine premier cru champagnes which are also growing in popularity across the region.

Through his love of cooking and travels in Asia, Gilles Dumangin, the family's fifth generation of successful winemakers, introduced Extra-Brut, a Champagne that both helps complement spicy cooking and also balances diets with a low sugar content.

Other quality champagnes include Premium, a Blanc de Blancs cuvee in an attractive frosted white bottle and Dumangin Rosé, which due to its untypical blend of vintage cuvées and red wine from Pinot Meunier, exhibits finesse and fruit rather than vinosity and strength.

Champagne J. Dumangin is distributed worldwide through a network of brand ambassadors.

LE WEB JOURNAL DU

CHAMPAGNE

DÉGUSTATION VERTICALE DE 19 MILLÉSIMES



CHAMPAGNE J. DUMANGIN FILS

Verticale de 19 millésimes récemment dégorgés : de 1982 à 2004 !

Le 9 juillet dernier, Gilles Dumangin et son épouse fétaient leurs quarante printemps. Pour l'occasion, ils avaient organisé une verticale de 19 millésimes des champagnes J. Dumangin Fils. Un véritable voyage dans le temps au travers de trois décennies!

Chigny les Roses, petit village Premier cru de la Montagne de Reims, la maison familiale J. Dumangin Fils n'a pas fini de faire parler d'elle. La viticulture y est une histoire de famille, commencée il y a plus de trois siècles avec Firmin, en 1622. Gilles Dumangin, les Sa admération à mordine de la la companion de l avec + minn, et n-022. Onnes Dunningin, la Se génération à produire du champagne, a rejoint l'exploitation en 2000 et pris sa tête en 2008. Dynamique et ambitieux, il poursuit l'œuvre engagée par son père, Jacky, en gérant la maison avec un maître mot : l'excellence.

La maison possède 7 hectares de vignes et achète l'équivalent de 7 hectares de raisins, la majorité en Premier cru, provenant du village de Chigny les Roses et de ses environs : Taissy, Rilly-la-Montagne, Ludes... Il travaille alors les trois cépages (40% de Pinot Meunier, 35% de Chardonnay et 25% de Pinot noir) pour une production de près de

42 Le Web Journal du Champagne - n° 2

150.000 bouteilles par an.

Un soin particulier est apporté à l'élaboration des champagnes, qui passe par un pressurage des raisins dans les locaux de Chigny – une étape importante pour Gilles –, l'utilisation quasi exclusive des "cuvées", des élevages en fûts de chêne pour le rosé ou les liqueurs d'expédition, ou encore de longs vieillissements sur lattes (trois ans pour les non millésimés et huit ans pour les millésimés). On voit par ailleurs un recentrage ces dernières années vers des cuvées d'amateurs. C'est ele cas avec l'Extra-Brut et la gamme Premium, ainsi qu'avec les trois cuvées mono-cépages élevées pendant un an en fûts de quatre vins provenant de Meurssult et Chassagne-Montrachet.

Mais le samedi 9 juillet, c'était la cu-vée millésimée qui était à l'honneur, tou-jours issue des "cuvées" de Chardonnay

(pour 54%) et de Pinot noir (pour 46%) et vinifiée en cuve inox ou acier émaillé. Dans les caves de la maison, Gilles et son père Jacky se sont en effet constitué une cenothèque pour apprécier l'évolution de leurs vins dans le temps. Ils conservent ainsi cette cuvée sur lies depuis le millésime 1982 et pour fêter les 40 ans de Gilles, une bouteille de chaque année a été dégorgée le 16 juin 2011 et dosée à 4,40 g./l. Le verdict est sans appel : dans l'ensemble, les champagnes dégustés ont remarquablement traversé le temps ! ◀

Web: www.champagne-dumangin.fr



■ millésime 2004 Le nez est frais et floral, avec des notes légè-rement fumées. La bouche est fidéle au nez : fraîcheur agréable et arômes élégants de fleurs blanches et de roses. De fines notes citronnées lui confèrent en outre une belle acidi-té. (15,5/20)

millésime 2003

■ millestime 2003 Le nez est fruité, sur des notes d'abricot, et légèrement vineux. En bouche, c'est riche : s'y exprime toute la gourmandise de fruits mûrs et confits, d'abricot, de pêche. Un joli 2003 ! (15,5/20)

millésime 2002 C'est le premier millésime de Gilles Duman-gin. Très joli nez sur des notes de fleurs blanches et d'eau-de-vie. Bouche toute en vobianches et à eau-de-vie. Bouche toute et voi-lume et en gourmandise sur des arômes de poire, de pêche et également de miel. Le vin est en outre bien équilibré et une belle frai-cheur allège la fin de bouche. Il a été toute-fois mieux apprécié dans ce format qu'en nabuchodonosor (15 L), dégusté le même jour. (16,5/20)



millésime 2000

Le nez est très typé sous-bois avec des notes de champignons notamment. Moins marquée que le nez par les arômes d'évolution, la bouche prèsente de prime abord une certaine ampleur. Néanmoins, elle perd rapidement de sa consistance et apparaît dissociée. (13/20)

millésime 1998

millesime 1998 Le nez est expressif et très agréable, sur des notes de fruits secs (abricots notamment) et de pomme calva. La bouche, assez droite, pré-sente une belle complexité aromatique, avec de la puissance et une jolie longueur. (16,5/20)

millésime 1997

• Initiestine 1997
Si le nez est léger et frais, la bouche se révèle, au contraire, très expressive et vineuse, sur de légères notes d'épices et de fruits secs telle l'amande. Un beau champagne. (16,5/20)

Le Web Journal du Champagne - n° 2 43

Claire & Julien Zika Oct/Nov 2011 www.champagne-webjournal.com

DÉGUSTATION VERTICALE DE 19 MILLÉSIMES

■ millésime 1996

■ millésime 1996
Le nez, droit et minéral, présente une pointe d'évolution sur les champignons. La bouche est assez caractéristique du millésime : tendue et vives ur des notes citronnées, avec une acidité mordante, même quinze ans après. Ce vin confirme notre sentiment sur les 1995. Eis ont conservé leur acidité, mais ont évolué très rapidement sur des notes tertiaires ; pas sûr que ce millésime soit aussi grand qu'on le dise. Toutefois, du volume et une bonne longueur rendent celui-ci très joii (1.15,5/20) gueur rendent celui-ci très joli. (15,5/20)

Le nez est expressif, sur des notes de fruits mûrs et de fruits confits. La bouche est quant à elle vineuse et assez mûre, avec une finale sur la réglisse. Un très joli vin. (16,5/20)

■ millésime 1994 Le nez est à la fois joilment fruité sur des notes de péche et l'égèrement animales, ce qui le rend atypique. En bouche, le champagne a beaucoup de caractère et se révèle puissant et vineux. (15,5/20)

■ millésime 1993 Le nez se révèle discret, légèrement fruité. En bouche, le vin, peu causant, s'exprime sur de fines notes de fruits blancs, de sous-bois éga-lement. (13/20)

■ millésime 1992 Ce 1992 est une grande réussite. Le nez, très agréable, s'exprime sur des notes de fruits agreante, s'exprime sur des notes de trans jaunes, d'abricots et de miel également. En bouche, le fruité est ultra gourmand et très ex-pressif. Ce vin est élégant, avec un côté chaud et une longueur remarquable. (17/20)

millésime 1991

Le nez est frais, sur des notes de fleurs et d'épices douces. La bouche est assez gour-mande, assez légère toutefois et courte dans la longueur. (15/20)

millésime 1990

Le nez est très expressif, sur un beau fruité. La bouche est quant à elle assez puissante, avec beaucoup de caractère et une belle finale sur des notes de fruits secs. (16,5/20)

- millésime 1989

Superbe nez, très expressif, sur des notes de fruits jaunes qu'on retrouve en bouche. Ce champagne s'exprime toute en rondeur, avec une belle vinosité et de la fraîcheur. C'est riche, élégant, complexe et très long en bouche. Remarquable ! (17,5/20)

■ millésime 1988 Le nez est frais et discret. En bouche, on a un vin qui a encore une belle jeunesse. C'est as-sez droit, sec, avec moins de volume que les autres cuvées et une pointe d'acidité. (16/20)

millésime 1986

■ millesime 1960
Le nez est fumé et développe aussi de jolies notes de fruits mûrs. En bouche, on perçoit la rondeur caractéristique d'un vin qui posséde une belle maturité. Le vin est complexe et élégant, avec de fines notes d'évolution et une grande persistance en bouche. (16,5/20)

millésime 1985

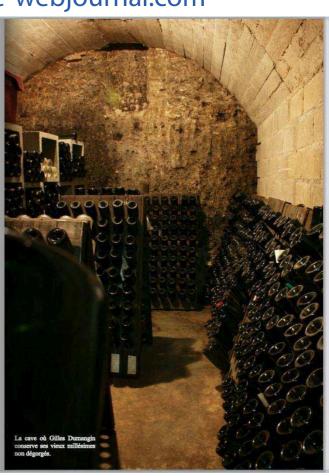
Le nez possède une certaine typicité, avec des notes de tabac et d'épices. La bouche est droite, fraîche, sur une finale réglissée et men-tholée, avec une bonne longueur. (15,5/20)

Le nez est légèrement brioché, avec des notes

Le nez est légérement brioché, avec des notes de pomme calva également. La bouche est superbe et bien équilibrée : des notes de fruits conftis apportent gourmandise et richesse au vin tandis qu'une belle fraîcheur perdure. Belle longueur. (17/20)

millésime 1982

■ muesime 1982
Ce champagne est dans la droite ligne de nombreux 1982 qui font preuve d'une jeunesse, d'une fraicheur et d'une forme étonantes. La bouche, élégante et gourmande, s'exprime sur des notes de fruits secs, la noisette en particulier, et légèrement champignons. (17/20)



The Secrets from the Sommelier

By Dragan Unic - http://unictaste.blogspot.com October 2011

DUMANGIN CHAMPAGNE IS VERY COOL





I met up with my friend Gilles at champagne DUMANGIN a while ago at his winery to taste his wines and to see what hi is up to, Gilles produce great champagne that even Sir McCartney used to his wedding last week, how cool is that for Gilles!

DUMANGIN also makes some special delicatessen products that all contains his champagne, I love his duck liver with some champagne jelly on top.yummy

I like the inventions that he is making regarding bottles layout, (he do a special series of bottles for the famous Christian Audigier) ice buckets and other promotional things, the new wooden bucket that holds tree special bottles is just great and looks fantastic and I'm looking forward to what this marketing wizard will do in the future.

Go Gilles







REVEL **2012**

Guide des Champagnes et des autres bulles



Mes coups de cœur

2012

J. Dumangin Fils

Cuvée Extra-Brut - Premier Cru - page 205

MODUS VIVENDI

REVEL 2012 Guide des Champagnes et des autres bulles

J. DUMANGIN Fils

Représentant la cinquième génération de vignerons installée à Chigny-les-Roses, Gilles Dumangin bichonne aujourd'hui les 5,5 hectares de vignes familiales et travaille à la sélection des meilleures vignes issues d'une dizaine d'hectares d'autres récoltants, voisins du village. Passionné par son métier, il multiplie les cuvées, parfois déroutantes pour le consommateur non averti. Je retiens surtout l'intéligence dans la commercialisation sans précocité, sans précipitation des vins millésimés afin qu'ils soient à point lorsqu'on les consomme. Une façon de démontrer que oui (!), les grands champagnes gagnent à être gardés en cave.

www.champagne-dumangin.com Lieu: 3, rue de Rilly – BP 23 - 51500 Chigny-les-Roses Téléphone: 03 26 03 46 34









Nez net de pomme verte, de fenouil, puis d'accents citriques à l'aération. Attaque très vive, voire agressive, heureusement polie par une effervescence veloutée grâce à des bulles peu volumineuses et persistantes. Un champagne plus frais que profond, un peu autoritaire. On gagnera à l'attendre un peu dans le verre avant de le déguster.

Cuvée Grande Réserve – Brut – 1^{er} Cru





45 % de vin de réserve et un tiers de chaque cépage champenois. Nez discret de bonbon anglais, attaque tendue, légèrement végétale, et comme dans la cuvée brut 17, corrigée par une effervescence onctueuse, bien menée. Les vins de réserve apportent également une patine agréable en bouche, le dosage est accompli, c'est un bon champagne non millésimé, de facture aromatique classique.

Cuvée Blanc de Blancs – Brut Premium







Nez discret (blanc en neige, meringue, anis), délicat à l'attaque en bouche, la fraîcheur est surtout perçue dans le comportement de l'acidité qui tapisse les papilles sans les agresser. La légèreté du volume formé par des bulles vaporeuses signe le caractère délicat de l'ensemble, peut-être un peu trop frêle. C'est une bonne cuvée pour ouvrir l'appétit avant de passer à table.

Cuvée Premium – Rosé – Brut







Un rosé de saignée à l'élaboration atypique puisqu'il a la particularité de présenter les trois cépages champenois, assemblés en cuve et saignés en même temps. Le nez est d'abord discrètement vineux, puis immédiatement axé sur le bonbon anglais et la pivoine à l'aération. Le volume est léger, « féminin », digeste, axé sur des arômes de fraises, agréable et simple. Pour un vin de saignée, il est curieusement plus apéritif que robuste, je préconiserais plutôt les canapés que le plat d'entrée.

Cuvée Vintage 2002 – Brut – 1 er Cru





Nez très délicat, d'abord floral, puis anisé, presque réglissé à l'aération. Le vin est sec en bouche, plus vif que tendre, jeune dans son comportement encore fougueux. L'enveloppe citrique ressentie tout au long de la dégustation le prédispose à une garde avantageuse, car le vinificateur a su apporter du volume et un caractère solide au fruité général. C'est un vin à regoûter vers 2015.

REVEL 2012 Guide des Champagnes et des autres bulles

Cuvée Extra-Brut – Premier Cru





Il s'agit en fait du même vin que le Grande Réserve, ici dosé à deux grammes. Le nez est délicatement aromatique, axé sur des notes d'orties, puis de kirsch. Cette originalité se retrouve dès l'attaque en bouche, magnifiée par un volume compact, des bulles nouées qui rendent honneur à la vinosité de l'ensemble. Je l'ai préféré à l'autre cuvée au dosage plus élévé, car il démontre davantage la pureté du vin. C'est un excellent champagne très peu dosé pour amateur averti.

Cuvée Achille - Extra-Brut

- Trio des Ancêtres
- 100 % meunier





Quel nez! Très expressif et typique du pinot meunier puisque dès que le vin est en bouche, les accents de toast blond très démonstratifs au nez se font plus discrets pour laisser la place à un fruité rouge charmeur. Le volume est léger, l'ensemble est sec, rafraîchissant, et pourtant complexe et riche. Une cuvée réussie.

Cuvée Hippolyte – Extra-Brut

- Trio des Ancêtres
- 100 % pinot noir



999

Nez net de petites baies rouges, attaque jeune et mordante, volume léger, bulles vaporeuses, l'ensemble au moment de la dégustation est fermé, peu charmeur. L'acidité gomme le fruité du vin. Malgré une attente de 20 minutes dans le verre pour vérifier sa facilité à s'ouvrir, il présente de nouveau un caractère sérieux, peu ouvert. C'est un vin à laisser sur les clayettes au moins trois années après son achat afin que le temps l'habille.

Cuvée Firmin - Extra-Brut

- Trio des Ancêtres
- 100 % Chardonnay



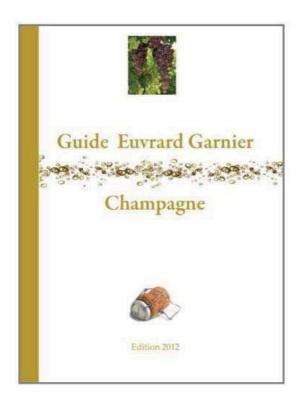


Élégamment aromatique tel qu'un chardonnay passé par le fût : le nez boisé rappelle un premier cru de Chablis qui a dix ans, la texture en bouche est veloutée, les bulles sont nouées, la fraîcheur parle en finale, c'est un grand vin blanc anobli par l'effervescence champenoise!

Cuvée – Extra-Dry – Vinothèque 1994 – 1 ^{er} Cru



Amateurs de vieux vins qui passeront par Chigny-les-Roses, offrezvous l'expérience de ce champagne. Premier nez curieusement iodé, levuré, qui annonce encore sa jeunesse et pourtant, à l'aération comme à l'attaque en bouche, ce champagne présente logiquement son âge à travers des notes de torréfaction, des accents de maturité, sans altération oxydative. L'effervescence est vive, concentrée malgré des bulles volumineuses, elle persiste et signe les années passées. On sent le dosage élevé en finale à travers des notes de mandarines confites, le volume est moyen. Pour un millésime qui n'est pas entré dans les annales champenoises, il prouve le bon travail établi en cave par la main de l'homme.





J. DUMANGIN FILS

Situé dans la Montagne de Reims



Créé en 1890 par Hippolyte Dumangin, la maison aujourd'hui sous l'impulsion de Gilles Dumangin innnove en créant des cuvées originales avec parfois des assemblages atypiques. La liqueur de dosage est vieillie en fût de bois. Le «Trio des Ancêtres» nouvelles cuvées de Gilles sont



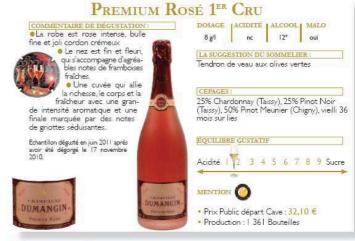
RECEPTIONS ET VISITES :

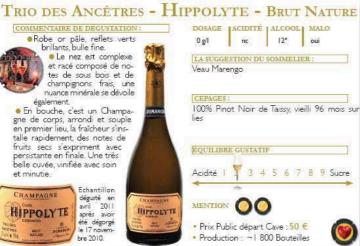
Possible sur rendez vous tous les jours de la semaine
CONTACT : info@champagne-dumangin.fr
VENTE AU DOMAINE : Oui
ADRESSE : 7, red de RIJV - 51500 Chigny Les Roses
TÉL : (33) 326 26 03 46 34 - FAX : (33) 326 03 45 61 SITE : champagne-dumangin.fr



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Shinesquad

http://shinesquad.wordpress.com October 2011

Beatle's Juice | Champagne for the wedding of Sir Paul and Lady McCartney

Here's our exclusive interview with M. Gilles Dumangin, champagne maker for Sir Paul and Lady McCartney's wedding in London on the 9th October 2011.



How did you hear the news that your champagne was at the wedding reception of Sir Paul and Lady McCartney?

We heard the very good news that Sir Paul McCartney chose our champagne for his wedding thanks to social networks! Facebook to be precise and thanks to shinesquad particularly. We are also quite active on social networks here Facebook, Twitter and LinkedIn.

I am personally a fan of The Beatles so am really delighted about the choice.

What was the reaction to the news?

We had a lot of comment from our friends, importers and brand ambassadors worldwide. Mainly online. The news has been relayed in France (Paris-Match), in Germany (Bild), in Belgium, in Hungary, South Africa and Korea. We had stories of friends having personally met the Fab 4 when they were still together and we even received copies of the Mail on Sunday article in the post – the article had a photo of the champagne being put in Sir Paul's fridge.

Why do you think your champagne was chosen for such a special day?

The Champagne J. DUMANGIN Fils Brut Grande Réserve is well known for his very good quality and reasonable price. Many critics have praised this cuvée and some even got married with it. It must have played a part in the choice for this particular wedding. The champagne was bought through our exclusive importer in the UK: Yapp Brothers

Tells us a bit about yourself?

Champagne J. DUMANGIN Fils is a family company. I took over the winemaking job 10 years ago from my father and I am a 5th generation winemaker in Champagne. We want to provide wine connoisseurs the best possible quality for a reasonable price (not cheap... but reasonable!) Our wines are present through family sized importers everywhere in the world from Australia and New Zealand to the US with many countries in between. We have received many awards for our wines.

How can we get hold of a bottle?

In the UK, our Brand Ambassadors are Yapp Brothers T: 01747 860 423. They carry most of our range of 1er Cru Champagnes. Wine writer Jancis Robinson of the FT Weekend called it "Tight-knit, perfumed, intriguing... One of my favourite non-vintage fizzes." The price per bottle is £26.50.

Any greetings for Sir Paul and Lady McCartney?

We wish Sir Paul and his lovely bride the best for the future. I also take this opportunity to invite them to discover "sur place" in Champagne how we strive to make quality champagne and the secret behind the cuvée served to their friends to celebrate this glorious day. I will make available to them on their visit a personalised Jeroboam of Brut Grande Réserve.

FINANCIAL TIMES

All you need is Twitter

By Johnathan Moules - Financial Times- October 2011



Celebration time: Tom Ashworth, co owner of Yapp Brothers

Christmas has come early for a family-owned luxury wine retailer after word slipped out on Twitter that it had been the exclusive supplier of champagne to Sir Paul McCartney's wedding party to Nancy Shevell.

The owners of Wiltshire-based Yapp Brothers did not even realise that their Dumangin Fils Brut Non Vintage Grande Reserve champagne was being drunk by the newly wed McCartneys until the company's website was swamped with 300 per cent more traffic than normal and a flurry of orders came in on the day of the ceremony.

It turned out that the bottles had been supplied by a customer of Yapp Brothers. And although the company's name had not been mentioned in press coverage, it was soon trending as a subject on Twitter.

"They nearly cleared us out," Tom Ashworth, who jointly runs the business with his brother-in-law Jason Yapp, said. "We had no prior knowledge of it, so we never could have anticipated the demand." The story shows the power that social networking sites can have in driving sales for even small niche businesses. But it is also an indication of how little power companies have to manage their reputations or engineer sales jackpots like the one Yapp experienced.

Mr Ashworth said he was "delighted" by the reaction Twitter produced, especially as his company had not had to spend a penny to encourage it.

MailOnline

Daily Mail UK 9 October 2011

Introducing Lady McCartney! Nancy and Sir Paul can't stop smiling as they emerge as husband and wife

By SARAH FITZMAURICE and LARA GOULD AND STEVE FARRELL



While she might have looked excited on the way to wed Sir Paul McCartney, Nancy Shevell emerged holding hands with her new husband displaying a look of pure delight.

As she left Marylebone Register Office as Lady McCartney, Nancy couldn't keep the smile off her face as she beamed alongside Paul.

The couple were greeted on the steps of the building by friends and family who covered the newlyweds in rose petals.



Then, Sir Paul was reported to have spent tens of thousands of pounds on 300 bottles of vintage Cristal and Laurent Perrier, costing £180 a time.

But yesterday, fridges were being loaded with a far cheaper option – non-vintage Dumangin Grande Reserve champagne costing £26.50 a bottle.

The brand is little-known in the UK but was described by one critic last year as 'delicious, rare and delectable' and 'good value for money'.





BILD 10 Oktober 2011

Ex-Beatle Paul McCartney hat sich getraut!

Von Harriette Snookes



Paul McCartney heiratet seine Nancy Shevell

Er ist schon ein verdammter Romantiker. Sonst wäre Sir Paul McCartney (69) drei Jahre nach seiner dramatisch gescheiterten Ehe mit dem ehemaligen Model Heather Mills (43) nicht noch einmal zum Standesamt gegangen. Heute hat der Ex-Beatle seine Freundin Nancy Shevell (51) geheiratet!

TErst gestern hatte ein Möbelunternehmer 135 Stühle, zehn Tische und Teile einer Bar angeliefert. Ein Pavillon wurde im Garten aufgebaut, hohe Kübelpflanzen als Sichtschutz hingestellt, 30 Blumenbouquets mit rosa Rosen und Hortensien und Kühltruhen voller Dumangin Champagner, Wein und Beck's Bier ins Haus geschleppt.





Evening Standard UK 10 October 2011

Hard day's night for Sir Paul McCartney's neighbours after wedding

By Benedict Moore-Bridger and Laura Roberts



Sir Paul was celebrating his marriage to American heiress Nancy Shevell at his £8million St John's Wood home with a guest list of rock royalty that included Ringo Starr, Ronnie Wood and David Gilmour as well as Kate Moss, Twiggy and Tracey Emin.



About 30 circular tables with white tablecloths and pink flowers lined either side of a long conservatory, with a net of white fairy lights illuminating the dining area where 130 friends and family enjoyed a vegetarian feast of green salad, lasagne, goats cheese polenta and dumplings, followed by passionfruit meringue tarts and mixed berries, served with nonvintage Dumangin Grande Reserve champagne at £26.50 a bottle





LA RAZON 10 October 2011



McCartney a la tercera

Está claro que el lema que rige la vida de Paul McCartney es «All You Need Is Love». Romántico empedernido, el ex Beatle volvió ayer a ponerse el anillo de casado. Y ya van tres bodas. El músico, de 69 años, contrajo matrimonio civil con Nancy Shevell, de 52, una rica heredera estadounidense con la que llevaba saliendo cuatro años. La pareja se comprometió a principios de este año, pero tras el anuncio, pocos datos más se sabían del enlace. No fue hasta el sábado, cuando empezaron a llegar camiones con motivos florales y botellas de champán a la casa que el músico posee en el barrio de St.John's Wood, al norte de Londres, cuando estuvo claro que la ansiada foto que perseguían los paparazzis era cuestión de horas.

El regalo: una canción inédita

La pareja se convirtió en marido y mujer en una sencilla ceremonia a la que asistieron tan sólo 30 personas, entre ellas, Ringo Starr y su mujer, Barbara Bach, y los cinco hijos de McCartney. Tras el «sí quiero» y el saludo a los fans, la fiesta continuó en la casa del músico. Y aunque en el banquete ofrecieron a sus invitados champán Dumangin, a 26.50 libras la botella





PARIS MATCH 10 Octobre 2011

PAUL MCCARTNEY. ALL THEY NEED IS LOVE

Par Lucie Dancoing



Samedi 8 octobre, Old Marylebone Town Hall, à Londres. Trésor d'architecture du XXème siècle, le bâtiment a été témoin des troisièmes noces de Sir Paul McCartney. L'ex-chanteur des Beatles a épousé Nancy Shevell lors d'une cérémonie civile des plus romantiques. Beatrice, la fille du chanteur –née de son mariage tumultueux avec le mannequin Heather Mills- a été la première à descendre les marches de la mairie, rapporte le «Daily Mail».

Le couple s'est engouffré dans une berline noire en direction de leur domicile à St Johns Wood. Une somptueuse réception attendait les invités, sous un chapiteau dressé dans les jardins. Des invités parmi lesquels figuraient Heather –la fille aînée de Linda Eastman, sa première épouse, décédée d'un cancer du sein en 1998-, Mary, Stella, et James –nés de leur mariage en 1969. Des millésimes Laurent Perrier et Dumangin Grande Reserve leur étaient réservés.



Champagne & Internationa Travel

By Liz Palmer - http://lizpalmer.wordpress.com October 2011

SIR PAUL & LADY MCCARTNEY'S WEDDING CHAMPAGNE

Champagne of choice for Sir Paul and Lady McCartney's Wedding: non-vintage Dumangin Grande Reserve Champagne

About J.Dumangin & Fils

History

Gilles Dumangin is the fifth generation of Dumangin Champagne producing high class Champagne from Premier Cru vineyards on the Montagne de Reims. Pressing, assemblage, rémuage, disgorging, corking and labeling are all completed inhouse where Dumangin Père et Fils oversees each process personally.

Vinification

The grapes are harvested from 25-year-old vines and fermented in stainless steel and enamel vats. After the addition liqueur de triage, the wine then rests on its lees for thirty months before disgorging, which takes place approximately three months before the wine is ready for shipping. At this stage a final dosage which dictates the dryness of the Champagne and the 'house' style. Rémuage (the process of moving the sediment to the neck of the bottle before disgorgement) takes place manually and on wooden stands.

Cépage

25% Chardonnay, 25% Pinot Noir & 50% Pinot Meunier

Tasting Notes

"Tight-knit, perfumed, intriguing." "One of my favourite non-vintage fizzes." Jancis Robinson 'delicious, rare and delectable'

Serve

As an aperitif or with shellfish, oysters or soft, and creamy cheeses





Official Portrait of Sir Paul McCartney and his new wife Nancy – taken by Sir Paul's daughter Mary.

CHAMPAGNE DUMANGIN FILS

Champagne is unquestionably the luxury wine of celebration – a birthday, a wedding anniversary, a special fine-dining event (or breakfast in bed on a Sunday morning). Champagne is produced by bringing together clear base wines into a cuvée that can be further fermented and aged on yeast lees in the same bottle in which it is ultimately sold. The French are arguably the experts at I e Méthode Champenoise and have been so for several hundred years.

BY CAMERON DOUGLAS MS

The first documented description of what was to become known as Le Méthode Champenoise - the addition of sugar to a finished wine with the deliberate intention of making it sparkling - was found in London. This document is dated December 17, 1662.

The vineyards of the Champagne region are the most northerly in France. This viticultural haven is controd 150 km northeast of Paris, situated on the plains of the Ilede-France and divided across several governmental départements (geographical boundaries). Within these départements are the five winegrowing regions of Champagne: the Montagne de Reims, the Cotes de Blancs, the Vallée De La Marne, the Cote de Sézanne and the Aube.



Chardonnay, pinot noir and pinot meunier grapes are cultivated on chalk-rich soil across the five winegrowing regions of Champagne, offering a particular viticulture and special wine-making opportunity for around 12,000 brands. Specific plots of soil are rated through a committeebased process with the grapes grown on these plots highly sought after. Seventeen Grand Cru villages, 40 Premier Cru (1er) villages and over two hundred Cru villages are the most highly rated. The vast majority of Champagnes produced are blended from material sourced from more than one village. This means that it is uncommon to find the words 'Grand Cru' or 'Premier Cru' on the label of Champagne. More than 90 per cent of Champagnes are NV or 'non vintage' (a blend from more than one year); NV Champagne being the most difficult to produce as each year's offering needs to replicate as closely as possible the previous - creating flagship 'house' styles.

With spring upon us – a celebration in itself, after a trying winter – many wine lists will be under review. The sparkling wine section of a wine list is often overlooked in favour of the status quo. In itself, this is not a problem, but it is easy to neglect the many fine Champagnes available that will greatly enhance your list and your customers' choices.

Champagne J. Dumangin Fils is a grower producer based in one of the 40 Premier Cru villages of Champagne named Chigny Les Roses. Established recently (in Champagne terms) at the beginning of the 20th century the house has a relatively small annual production of around 7500 cases. Sometimes firm, sometimes soft, but always fruit driven, these champagnes are biscuity rather than toasty, and make wonderful aperitifs - the rosés especially are delicious and sound choices for food pairing. Gilles Dumangin was in New Zealand recently to present his wines and discuss them at a Master Class session.

On the nose the Brut 1er Cru Grande Réserve - 50 per cent pinot meunier, 25 per cent chardonnay, 25 per cent pinot noir 10gpl rs (grams per litre residual sugar) dosage - has mediumplus power and intensity, a fine and mild biscuity edge, medium-plus autolysis and an emerging fruit profile. On the palate - delicious! More than the nose suggests, finishing with a long fine flavour and just dry.

The ler Cru Extra Brut Non Vintage with 2 gpl rs Dosage has gentle stonefruit and red apple nose with white flowers and a mineral undertone. On the palate - complex, a big heart, energy and unfurling fruit quality; moderately complex wine. The mousse is not powerful which for me suggests this wine as a strong food pairing option.

The 1er Cru Blanc de Blanc NV is a single vineyard expression (Dessus le Mont), 10 gpl rs - that displays an intense biscuity, toasty, pastry, bread, cinnamon and spice complexity on the nose. The palate is powerful with citrus and citrus pith leading into an expressive and long finish.

The year 2003 was a warm one in Champagne and not widely recognised for high quality wines. The Dumangin 1er Cru 2003 wine. however, displays a powerful autolysis with tree-fruit - apple, and soft citrus suggestions. On the palate a dry wine, rich in mineral flavours, followed with citrus and stone fruit flavours, a light and delicate finish. Gilles agreed with my analysis of this wine and said "this is what the 2003 is all about". The chardonnay vines for some of the base cuvée date back to 1954, and the pinot noir vines to 1962. With 10 gpl rs this wine also displayed a fine balance between the sugar and acid textures.

Two rosés were tasted - the ler Cru Brut Rosé NV is a blend of 54 per cent chardonnay with pinot noir - the very light red hue of the wine comes from pinot meunier. It shows delicate strawberry and rose aromas, quite feminine, on the palate delicious - fragrant, full and rich, even satisfying; a long feminine and subtle finish; a beautiful Champagne.

The 1er Cru Premium Rosé is presented in a clear bottle inside a cotton bag. This was a more masculine expression with richer and more forceful aromatics; dry, crisp,

dense and bold in flavour.

The highlight of the tasting was the opportunity to try three very special Champagnes crafted in honour of the generations of Dumangin family wine makers - the Trio des Ancêtres. The first was Hippolyte Dumangin was the first to make Champagne in the family four generations ago. The 1er Cru Hippolyte Blanc de Pinot Noir is so labelled in his honor. On the nose a pinot noir fruit expression that also suggest a 'terroir' influence with a chalk and white clay note. A hint of oak on the palate adds to a wonderfully complex wine with spice and floral flavours and gentle fruit expression - a beautiful wine.

The 1er Cru Achille Blanc de Meunier – aged for one year in barriques then entréillage for eight years – dry, delicate, softly fruity with a long and gentle finish. Not a food wine, but a wine to accompany a discussion on the finer things in life. Achille is the son of Hippolyte Dumangin.

Firmin was the first Dumangin to own a vineyard in 1625 – The 1er Cru Firmin Blanc de Chardonnay tasted fresh and light, with a lifted fragrant white flower and chalk character; dry, a little moody, a hint of older oak barrel then peach and citrus flavours – a delicious and long lasting finish.

A beverage programme should have not only a selection of wines that your customers recognise and are safe ordering, but also wines that will spark their curiosity when they feel safe in your expertise. Take them on a journey with wines they may not have experienced, and include some celebratory and sophisticated bubbles.



Dešimtmetis su 19 vintažų! 2011.07.25

Šampano namų "Dumangin" šeimininkas Gilles Dumanginas mėgsta švęsti. Šiais metais jis mini pirmąjį veiklos vyno ūkyje dešimtmetį ir ta proga nutarė surengti tikrų tikriausią šampano fiestą.

Į šventę buvo pakviesti verslo partneriai, žurnalistai, kaimynai ir geri bičiuliai. Iš Lietuvos paspausti rankos šventės kaltininkui vyko "Vyno klubo" partnerė, šampano žinovė Jolanta Smičienė, šventėje sutikusi vieną didžiausių vyno autoritetų, žurnalistą ir rašytoją Tomą Stevensoną. Jo kultinė "Vyno enciklopedija" prieš trejetą metų buvo išversta į lietuvių kalbą.

"Šventė buvo iš dviejų dalių. Pirmoje dalyvavo apie trisdešimt svečių, kuriems šeimininkas suteikė išskirtinę galimybę paragauti, įvertinti ir pasimėgauti net devyniolika vintažų:

1982, 1983, 1985, 1986, 1988, 1989, 1990, 1991, 1992, 1993, 1994, 1995, 1996, 1997, 1998, 2000, 2002, 2003, 2004 metų. Trijų valandų degustacija rūsyje, kur tėra dvylika laipsnių šilumos, visiškai neprailgo. Štai koks gali būti didelis noras pažinti šampaną! Siūlydamas ragauti skirtingus vintažus Gilles taures skalaudavo su rezerviniu vynu. Juokavome, kad šampaniečiai greičiausiai neturi "Fairy",- prisiminė ponia Jolanta.

"Vakarėlio dvasia priminė didžiulę, linkmą, šurmulingą kaimo šventę, kur susirinko bendraminčiai šampano mylėtojai",apibendrino J. Smičienė.

"Dumangin" šampano namai yra Montagne de Reimso rajone, vynuogynai turi premier cru statusą.

Vienu įspūdingiausiu šventės momentų tapo 2002 metų penkiolikos litrų šampano butelio (tokios talpos buteliai vadinami "Nabuchonodonosor") atidarymas. "Įdomiausia, kad antroji fermentacija vyko tame butelyje, kas yra labai reta, nes vyndariai dažniausiai tai daro magnumuose ir susifermentavusį vyną supila į didelės talpos butelį. Man šiam šampanui pritrūko ekspresijos, bet patirtis buvo tikrai vertinga",- pripažino pašnekovė.

Šventinė vakarienė, kurioje susirinko apie šešiasdešimt svečių, buvo surengta tame pačiame rūsyje, kur, kaip sako J. Smičienė, prabangą sudarė šviežias ir kokybiškas maistas. Juo rūpinosi vienintelio Hautvilliers miestelio restorano "Restaurant de l'Abbaye" šefas Thierry Landraginas.

Užkandžiai patiekti buffet principu, kur prie svečio pjaustomi kumpiai, lašiša, tunas, ruošiamos salotos iš sezonių Šampanės daržovių, jūros gėrybių karpačio. Prie sūrių ir deserto patiektas desertinis gėrimas "Ratafia de Champagne" ir rožinis šampanas iš magnumo.



www.vz.lr

Versložinios, 2011 09 09, penktadients

20 gyvenimo būdas

Šampano keliais Gurmanų kelionės Kad ir kiek kartų čia keliautum, patirtys ir įspūdžiai - kaskart nauji

JOLANTA SMIČIENĖ

ėl šampano - praš matniausio puto-jančiovyno-populiarumo pasauly je neabejojama dau giau nei šimtmeti Ir pas mus buvę di-džiausi šio gėrimo skeptikaj pripažino, kad jo valanda išmušė ir Lietuvoje. Tai liudijadvigubėjantys importo skaičiai, nauji šampanovardai parduotuvėse, drąsesni resto-ranų savininkųžingsniai jį populiarinant. Nieko nebestebi-na ir tai, jog v is daugiau smalsių žmonių, genami noro savo akimispamatyti ir išvyndario išgirsti, kaip daromas šampanas, paragauti prie šio gėrimo patiekiamo maisto tarsi piligri-ma i keliauja į šampano gimtine, mistiškaja Prancūzijos provinciją Šampanę. "O, ir vėl iš Lietuvos?! Kiek

"O, ir vėl iš Lietuvos?! Kiek daug jūsų tautiečių šiemet mus aplankė!" – neslepia džiaugsmo mergina iš Šampanės turizmo biuro. Ir nusprendžia, kad mums patinka jų šampanas.

Seimos užuteky je

J Sampanę keliawau vidurvasari, Kelionė į ši regioną buvo
dešimta, tačiau patirtys, įspūdžiai, žinios kaskart čia atvykus- vis kiti. Kita šisyk buvo
ir nakvynėsvieta. Dažniausiai
tekdavoviešėti Reimsoviešbutyje, Assiette Champenoise',
tačiau kiek galima; gyvenimas swečių namely je "Au Coeur des Vignes" vy nuogynetaip pat išbandytas. Apsistoju
ramiame Goutorbe'ų šeimos
viešbutėlyje "Castel Jeanson"
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► VYNINĖS...J. DUMANGINFILS."SAVININKAS GILIES"IS Dumanginas savosvečius valšina 15 litrų 2002 m. derilaus šampanu, pilmuoju, kurį pats savarankiškai nadatė. JoLANTOS savičieinės nuotis.

darbuojasi beveik vien moteriškės, mat šeimai priklauso keletas hektarų grand cru vymuogynų ir nedideli to paties pavadinimo šampano namai, -už šią verslo dalį atsakingi šeimos vyrai. Taigi vieš bučio svečiai, pasigardžiavę čia pat kepamais tradiciniais raguoliais ir trešnėmis tiesiai iš sodo, kviečiami rytinės šampano deguotacijos pas p. Etiennė ą, vyndario sūmų, verslo paveldėtoja. Patogu, nes vyninė vos už kelių namų nuoviešbučio. Įdomu, nes Goutorbė ai daro originalaus stiliaus svarų šampaną, kuriame dominuoja Pinot Noir vynuogėsi iš grand cruvynuosyno.

Viešbutis- tipiško Šampanės dvaro stiliaus. Elegantiška, skoningasplinka, svetainės ušampano bufetu bei biblioteka. Toje pačioje gatvėje besiriktuojamtys "Deutt", "Rene Geoffroy", "Ayala", "Bollinger" šampano namai ribojasi su geriausiais Sampanės vynuosynais.

Sampanės vynuogynais.
Miegoti šiameviešbutyje itin gera – dingteli mintis, jog tokią palaimingą ramybę skleidžia čia pat už sienos bręstantys tūkstančiai šampano butelių. Tingus keliautojas "Castel Jeanson" galėtų likti keletui dienų: lankyti "vienos gativės" šampano gamintojų namus ir gretimus vynuogy nus, užsukti į vietinį barą "Cafe du

Viešbutis-tipiškoŠampanės Midi". Bet mes judame Reimvarostiliaus. Elegantiška, skoso, didžiausio Sampanės miesinga ardinka svetainės ušam, to link

Sampano miestai

Vienuiš Europos gotikos perlu vadinama Reimso katedra, kunioje buvo karūmuoti beveikvisi Prancūzijos karaliai, įtraukta į UNESCO Pasaulio paveldus sąrašą, 2011-aisiais švenčia 800 metų jubiliejų. Ta proga ji rekonstruota, įščadilinta ir atrodo tarsi būtų ką tik pastatyta. Garsusis Besišypsantis angelas (sakoma, kad jis džiaugiasi ką tik paragavęs šampano), tapęs savotišku Šampanes simboliu, atrodo, šy psosi dar plačiau. Kas vakarą minios žmonių suplūsta pasigrožėti ant katedros sienų rodomu įspūdingu lazerių spekta kliu.

Reimsa garsina ne vien katedra. Čia susitelkę garsiausi śampano namai "Taittinger" su ispūdingais romėnų iškastas rūsiais ir senojo vienuoly. no liekanomis "Ruinart" – seniausias šampano gamintojas, istorija alsuojantys "Pommegyvoji Sampanės legenda. Stovime prieš "Louis Roederer" – istoriškai svarbaus, iki šiol geriausi areputaciją išsaugojusio gamintojo buveinę. Aristokratišku šalčiu alsuojančių rūmų interjerežvilgsnis užkliūva už Rusijoscaro Aleksandro II biusto. Caras buvo vienas svarbiausių Louis Roederero klientų, tai jam kadaise sukurtas "Cristal" šampanas. Vyninė nepriima turistų, tad čia girdėti tik šampano gamybos garsai kažkas skambčioja išpilstymo ceche, "dūsauja" prieš šalinant nuosėdas atidaromi buteliai, o įspūdžius stiprina aromatas, primenantis užraugtos duonos kvapa. Šimtamečiuose rūsiuosejokio garso, išrikiuotos ažuolo statinės, pabrėžtina tvarka. Klaidžiojimas tarp stovų, kuriuose suguldyti auksušvytintys buteliai, nutetikia pakiliaičia hoesta Cristal"

čia bręsta "Cristal".

Kitas svarbus Šampanės miestas - Epernė Garsių šampano gamintojų čia ne mažiau, - už tenka pereiti Avenu de Champagne, Štai elegantiškasis belle epochue primenantispastatas - "Perrier Jouet" namai, toliau - absoliutus žinomumo lyderis "Moet & Chandon" su vienuolio tėvo Pierro Perignono skulptūra, atlaidžiai žvelgiančia į vyninės kieme šurmuliuojančius japonų turistus. Šalia oranžerijos, priešais "Moet & Chandon" buveinę, išrikiuoti naujausi "Ferrari" automobiliai - superžvaigždei derantys atributai.

Tolumoje matyti įspūdingas "Castellane" namų bokštas, už jo "Mercier" namai, kurių įkūrėjas Eugenė as Mercier vadinamas šampano rinkodaros tėvu.

Žingsniuojame į "Pol Roger" šampano namus. Būti juose priimtam – didžiulė garbė ir retenybė. Vyninės kiemely je Christianas Polis Rogeras, vienas iš namų vadovų, laisto gėles muvėdamas vasariniais šortais ir avėdamas guminiais batais, –

By Jolanta Smiciene Sept 2011

jordimelendo.com

Cassion for bubbles

Champagne Cava Sparkling Wine

J. DUMANGIN FILS, LA INNOVACIÓN A TRAVÉS DE LA TRADICIÓN

25-Julio-2011 per Jordi Melendo



Gilles Dumangin tiene la amabilidad de venir a recogerme hasta el hotel en Reims. Nos desplazamos en su coche y enfilamos la carretera que desciende hasta la parte norte de la Montaña de Reims. Le pido que pare para poder observar la belleza del paisaje. Al fondo, a pies de las laderas, las casitas de Chigny-les-Roses, Rilly-la-Montagne, Ludes y Mailly-Champagne, forman una bonita postal champanesa. La claridad del día permite además observar la composición de las diferentes parcelas, entre las que están las de los Dumangin.

En 1890, **Hippolyte Dumangin** crea **Champagne Dumangin**. Tres generaciones más tarde, **Jacky Dumangin** perfecciona y enriquece la gama Premier Cru de la casa, mientras que su hijo **Gilles**, quinta generación de una dinastía de expertos chefs de caves, abre el camino de la excelencia, creando varios champagnes de alta calidad, posicionándolos en la cumbre de la gama.

Entre las aportaciones de *Gilles* a la gama de los champagnes **Dumangin**, está el Premium, un excelente **Blanc de Blancs** en una bonita botella de vidrio transparente esmerilado. Es durante uno de sus viajes por Asia y gracias a su amor por la cocina, cuando **Gilles Dumangin** se inspira en la creación del **Extra Brut**, un champagne completamente capaz de acompañar una cocina de especias y de responder a la demanda actual de bebidas poco azucaradas. Más recientemente ha elaborado unas pequeñas partidas con nombres que forman parte de la historia de la familia: **Cuvée Firmin Dumangin**, blanco de chardonnay; **Cuvée Hippolyte Dumangin**, blanco de pinot noir; y **Cuvée Achille Dumangin**, blanco de meunier. Los vinos con los que se han elaborado estos tres champagnes han envejecido en barrica y se comercializan en Brut Nature.

La innovación a través de la tradición, la alianza de la innovación y de la tradición. Según *Gilles Dumangin* "en el curso de estos últimos 25 años, la Champagne ha conocido importantes mejoras en materia de vinificación. El nivel cualitativo globalmente ha crecido. Desgraciadamente, esto también generó una estandarización de la inmensa mayoría de los champagnes. La casa *Dumangin* defiende la noción de individualidad. Cada vino es único". Alcanzar el buen equilibrio entre métodos tradicionales que permiten favorecer la expresión del carácter individual de los vinos y las técnicas modernas, es un ejercicio difícil pero apasionante y estimulante. El **Champagne Dumangin** no sufre en el transcurso de su elaboración ningún tratamiento que pueda estresar al vino.

Un delicado removido manual, el degüelle y el licor de expedición "estilo de la casa", aseguran un control cualitativo en cada etapa. Con el fin de añadir una nota personal, el licor de de expedición es envejecido en barrica de roble que aportan aromas sutiles. Lo que hace la **Cuvée Argentée**, el demi sec de **Dumangin**, un ineludible para los aficionados de champagnes con más licor de expedición.

Después de la visita degustamos la gama de J. Dumangin Fils: el Brut Grande Réserve Premier Cru, 25% chardonnay, 25% pinot noir y 50% pinot meunier procedentes de varias cosechas, con una nariz franca en la que destacan notas florales, ligero, equilibrado, con un estilo clásico muy agradable; el Extra Brut Premier Cru, 25% chardonnay, 25% pinot noir y 50% pinot meunier, también procedentes de distintas añadas, con aromas de buena intensidad, vivo y estructurado en boca, con notas minerales y buena longitud; el **Brut Premier Cru** Vintage 2003, elaborado con chardonnay y pinot noir en proporciones casi iguales, con aromas de fruta madura y un paso por boca potente y equilibrado; el **Premium Blanc de** Blancs Brut Premier Cru, cuyas uvas de chardonnay proceden exclusivamente del viñedo "Dessus le Mont", con aromas de cítricos y flores blancas, y una boca fresca y viva dentro de un marco de agradable y equilibrada acidez; el Brut Rosé Premier Cru, 50% chardonnay, 40% pinot noir y 10% pinor meunier, con notas de frutas frescas como la frambuesa o las cerezas y con una boca golosa, suave y redonda; y el Extra Dry Vinothèque 1996, elaborado con 56% chardonnay y 46% pinot noir, un vino extraordinario con una nariz muy expresiva en la que se aprecian notas de frutos secos, miel, frutos confitados y un agradable toque de pan tostado, y una boca perfectamente equilibrada en la que constatamos un champagne excepcional. **Dumangin** también elabora una **Ratafía de Champagne**, licor de aperitivo elaborado con mosto de uva y alcohol.

CHAMPAGNE J. DUMANGIN FILS 3, rue de Rilly 51500 Chigny-les-Roses Tel. +33 3(0) 26 03 46 34 info@champagne-dumangin.fr





winebusiness.nl





Een rondje Vinexpo 2011: de vele kanten van Bordeaux

zondag, 26 juni 2011 Charlotte van Zummeren



Met 2400 exposanten en standhouders is de proefkeuze onmetelijk. Het is zaak van te voren een keuze maken en niet lukraak te gaan proeven. Voordat de persruimte is bereikt, passeer je al pakweg zo'n 1000 standhouders. Aan deze kant van het water omvat de Vinexpo drie hallen, waarvan hal een de grootste is. Hal twee en hal drie staan haaks op het begin en het einde van hal een. Deze hal is enorm, met ruim in de dertig deuren die genummerd zijn. Die nummers corresponderen weer met de eerste cijfers van de genummerde standhouders.

In de grootste hal is voornamelijk Frankrijk en de oude wereld vertegenwoordigd, in hal twee en drie is de nieuwe wereld en bijvoorbeeld champagne prominent aanwezig

[...]

Langs de stands

Om toch eens lukraak te proeven doet Winebusiness.nl een tochtje langs een paar huizen, zowel bekend als onbekend. De champagne van Pol Roger heeft een enorme aantrekkingskracht op de gasten van de beurs, dus daar gaan we even langs. Je kunt er zo naar binnen en het is er druk. Het is ook geen champagne die je vaak proeft. De cuvee Winston Churchill 1999 is een prachtproduct. Churchill was een liefhebber van Pol Roger, naar verluidt dronk hij 2 pints per dag (meer dan een liter) en deze cuvée is een eerbetoon aan één van de grootste en bekendste klanten van Roger. Het glas bevat 40% chardonnay en 60% pinot noir. De robuuste stijl is het kenmerk, het recept is familiegeheim. In hal 3 proeven we de 'wooded' champagnes van **Gilles Dumangin**, de vijfde generatie van dit relatief onbekende familiehuis. Het gebruik van hout bij champagne geeft hier een mooi resultaat bij de verschillende mono cepage champagnes. **Gilles Dumagnin** heeft contact met een Nederlandse importeur en hoopt op vervolg; hij zou dat in ieder geval wel verdienen.

Vandaag kwam het slotpersbericht van de Vinexpo organisatie binnen. Ruim 48.000 professionals hebben de beurs bezocht, zo'n 3% meer dan in 2009. De vinexpo 2011 was een succes. Bordeaux heeft zijn vele gezichten weer laten zien



The World's Best Wine Magazine

Spurrier's World

Vinothèque 1996

By Steven Spurrier - Decanter Magazine July 2011

For the cellar Vintage Champagne

The annual Comité Interprofessionnel du Vin de Champagne (CIVC) tasting took place under the splendid Rubens ceiling of London's Banqueting House (see also p110). I chose to taste vintage wines, and my favourites from each year: Janisson 2006, a blanc de noirs from Verzenay (£28.99; Champagne Warehouse); JL Vergnon, Resonance 2005, a blanc de blancs from Le Mesnil (£31.75; H2Vin); Roger Pouillon, Cuvée 2Xoz 2004, a superb zero-dosage Pinot Noir from Mareuil-sur-Aÿ 1er cru (POA; Astrum); Henriot 2003, showing finesse (£59; Great Western Wines); Jacquesson 2002, a firm and vinous vineyard wine (£70; Berry Bros & Rudd); Bollinger,

Grande Année 2002, a magnificent wine from a great vintage (£75-80: Mentzendorff); René Geoffroy, Extra Brut 2000, a fine Cumières 1er cru (N/A UK; H&H Bancroft); Gosset 2000, showing rich Aÿ fruit (£60-65; McKinley Vintners); Lanson, Gold Label 1999 (right), in its classic, dry style (£32.48-34.21; Bibendum, Everywine); Veuve Clicquot, La Grande Dame 1998, vigorous with a decade to go (£75.98-90.83; Four Walls, Hailsham Cellars, Uncorked); and J Dumangin Fils 1996, still fresh and graceful (£104.17, Yapp Bros).



VINAIGRE DE CHAMPAGNE Y LUCES DE FRANCIA

21 Juno 2011 per Horacio Bustos



Siempre que uno imagina Francia, la piensa en función de su historia, su cultura, el siglo de las luces, o también ese recorrido histórico trazado por la magia del pincel en la pintura, el despliegue de la pluma estilográfica de la literatura francesa, como así también la imagen de esos primeros viticultores que guiaban con trabajo y paciencia ese crecimiento de la vid y que proveyó al mundo de tantos y tan maravillosos vinos y champagnes, y tan así es que trataremos hoy de describir a ese burbujeante elixir desde otra cara familiar del prisma; desde el vinagre de champagne de Dumangin.

La historia nos habla de la familia Dumangin que trabaja en la viticultura desde mediados del siglo XVII, con esa transmisión vitícola y cultural que estaba ocurriendo en esos viñedos de Reims, y es precisamente en esta región de Champagne donde Hippolyte Dumangin comenzaría a

Fcomercializar el champagne bajo la marca Hte Dumangin. Transcurrirán los años y las generaciones darán lugar a cambios cualitativos en todo lo que significaba la producción y la mirada del Consejo Regulador del que logrará adquirir esa notable y certificada distinción C.I.V.C. de este consejo Champenois.

Es importante destacar que hoy hay plantadas bajo la denominación Champaña unas 31.000 hectáreas, esto la ubica en el 5º lugar detrás de Burdeos con 113.000 has, Cognac con 80.800 has, Valle de Ródano con 76.000 has y Languedoc con 60.000 has y algo arriba de la denominación Borgoña con 27.000 has plantadas. Si bien la tendencia de la superficie plantada





en Francia tiende a disminuir, en la Champaña francesa siempre va en aumento.

Sabemos que la aparición del vinagre es contemporánea al vino, y surge con el descubrimiento del microorganismo Mycoderma Aceti que investigaría y explicaría Pasteur en 1864, en el cual se produciría la reacción fermentativa del alcohol etílico del vino a ácido acético del vinagre dadas las condiciones de concentración de alcohol, proteínas del vino y pH, en ese instante se provoca la

actividad de dicho organismo formando una piel en la superficie del vino, que al ir tomando el oxígeno del aire convertirá al alcohol en vinagre, se procederá con este champagne a filtrarlo y transformarlo en vinagre por un periodo de 5 semanas, y a continuación será envejecido en barricas de roble de 220 litros durante 12 meses. Entre los productos que elabora Dumangin, podemos destacar Champagne Brut Gran Réserve, Demi-Sec, Extra-Brut, Extra-Dry, Brut-Rosé, Brut Vintage 1999 y Brut Premium, entre otros. Como señalábamos más arriba, hoy tendremos la oportunidad de



catar el Vinagre de Reims producido con champagne de Dumangin que presenta un color amarillo pajizo, con tonalidades doradas, aromas acéticos, frutales y mantecosos que se traducen amablemente en boca junto a sabores delicadamente pungentes, refrescantes, con una textura suave y aterciopelada, dejando percibir una ligerísima aguja que lo hace muy distinguido, que no niega su origen de champagne, de la nocturnidad francesa, de sensaciones, luces, huellas históricas de lunas sin sueño y un guiño de velas ardiendo y tributando un auténtico placer a los sentidos. Bon Appetit.



Wealth of style awaits beyond our shores

07-Apr-2011 by Ray Jordan

TIt is not un-Australian to experience the great taste of other wines.

I'm a great fan of supporting local winemakers, be they West Australian or from the many other corners of Australia. I know it's tough out there for them and, while my modest purchases aren't going to change the world, at least I can feel good about throwing my lot behind them.

But sometimes you think that maybe it's worth having a look at what the rest of the world is doing. Now, this doesn't mean spending more money than your monthly mortgage repayment on a bottle. There are plenty of modestly priced wines from around the world that offer good value and good quality.

A lot of the improvement in winemaking in many parts of the world has been due to the influence of Australia's flying winemakers who have introduced a degree of consistency in these wines through improvements in winery technology

Of course there is still a place and a significant one at that for maintaining traditional techniques in making wines that are true to style and region. Normally such wines also carry hefty price tags but a few wines I tasted recently show that this does not always have to be the case. This week, I have chosen wines from the Old World of France and Italy, as well as a couple from the New World of California. In the case of the Dolcetto and Barbera from Piedmont in Italy, it will give you a chance to taste wines from their origins and compare them with Australian examples if you can find them.

The wines are exclusive to Vintage Cellars.

DUMANGIN BRUT 17 CHAMPAGNE (\$55)

This is a small producer which used to sell most of its grapes to the big champagne houses. Since Gilles Dumangin came back to the farm, so to speak, after a career in IT, he has started to get some great results with his range of champagnes. This is a pretty impressive wine for this price with pronounced fruit on the nose and a flinty dry finish. The tight mousse suits the style which is great for current drinking

90/100

CHAMPAGNE

The New Zealand Herald

Wine: Growing connoisseurs

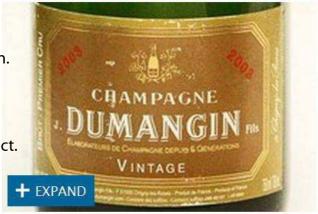
13-Apr-2011 by John Hawkesby

With an annual output of around only 150,000 bottles, Champagne Dumangin is probably not on your wine radar. It's not exactly in your face, clamouring for attention. Not yet.

Gilles Dumangin, fifth-generation owner of the boutique "Elaborateurs de Champagne", has just visited our shores and is keen for New Zealanders to embrace his fine product.

And fine it is, especially if you prefer a drier, less sugary champagne style.

Dumangin's great-great-grandfather Hippolyte kicked it all off in 1890 and began blending grapes and reserve wines to create a fruity perfectly balanced cuvee.



Dumangin Premier Cru Vintage 2003. Photo / Steven McNicholl

The total number of hectares for their own vines is just 5.6, but as Dumangin says, "I'm still a grower, I don't buy wines, I buy grapes from growers whom we have worked with for almost two decades."

Dumangin has a clear focus of who his clients are likely to be.

"We're so small, we concentrate on mature markets and are looking to grow the new fine wine connoisseur."

He's also a realist. "Although I prefer my wines dry, I need to make sweeter wines for most of my customers, but the best champagne for me is the one with the least sugar."

Dumangin says his philosophy is to design champagne for a variety of palates and export accordingly. For example, in the United States the champagne is made in a very sweet style, more than double that preferred by drinkers in Norway or Japan.

In terms of sweetness where do New Zealanders sit? "They tend to be in the middle," says Dumangin.

He's probably right, but having tried nine of the champagnes I found myself attracted to the "zero dosage", bitingly drier styles, although I suspect that I would be in the minority.

And a word of caution. "Neon lights are the enemy of champagne," says Dumangin. "Champagne gets attracted by light."

Which will explain why Dumangin's clear bottles come with a protective dark cloth wrapper.

Dumangin Premier Cru Brut Rose NV, \$85-\$95

A very pale salmon colour with a clean, dry finish. The producer's best-selling wine and 50 per cent of total production. A blend of chardonnay and pinot noir with a dash of pinot meunier, it is a very classy drink.

Dumangin Premier Cru Vintage 2003, usually around \$120, introductory price of \$99

From a vintage bursting with flavour this is drinking well now but will continue to develop. It is light, bright and fruity, a classic. It is 54 per cent chardonnay, 46 per cent pinot noir.



http://www.raymondchanwinereviews.co.nz

Dumangin Champagne – Small is Beautiful

24-Mar-2011

The French can be so charming, especially those promoting fine Champagnes! So too was Gilles Dumangin, the fifth generation winemaker of this family-owned house. Gilles is indeed one of those 'small winemakers', not so much diminutive in stature, but rather in the size of his business. The house, has been involved with wine for some time, family members recorded growing grapes in 1623, and making wines from 1895 in the Montagne de Reims village of Chigny Les Roses, where 60% of the plantings are to Pinot Meunier. The family holdings only cover 6 ha, but this is supplemented by purchased fruit. Even though, only 12,500 dozen bottles are made on average annually. This is beneficial in that one man can effectively oversee the whole process, ensuring the highest standards and guiding the style the desired direction. Gilles is very aware of international trends and has incorporated some of the advances, such as using Diam corks. He is aware of his preferences and of what constitutes good tradition. Listening to Gilles talk about his work, life is certainly busy, but very productive.

It was a pleasure to taste a selection of his Champagnes and wines that are imported into New Zealand by Michael Jemison of MacVine. Here are my brief notes on the wines tasted. All of the wines state 12.0% alc. on the label:

Introducing the tasting was the **Dumangin Champagne 1er Cru 'Brut Grande Reserve' NV** (16.5+/20), 50% PM, 25% PN and 25% Ch., 10 g/L rs, 40% 2006 vintage and 60% reserve wine, aged 3 years on lees. Pale straw-yellow in colour, this has a tight, fresh, but fruity nose with excellent bready autolysis notes. Dryish on palate, this is an elegant wine marked by black fruit fleshy style and moderate autolysis. This has refreshing acidity, finishing light and dry. An aperitif style to enjoy without bottle-age.

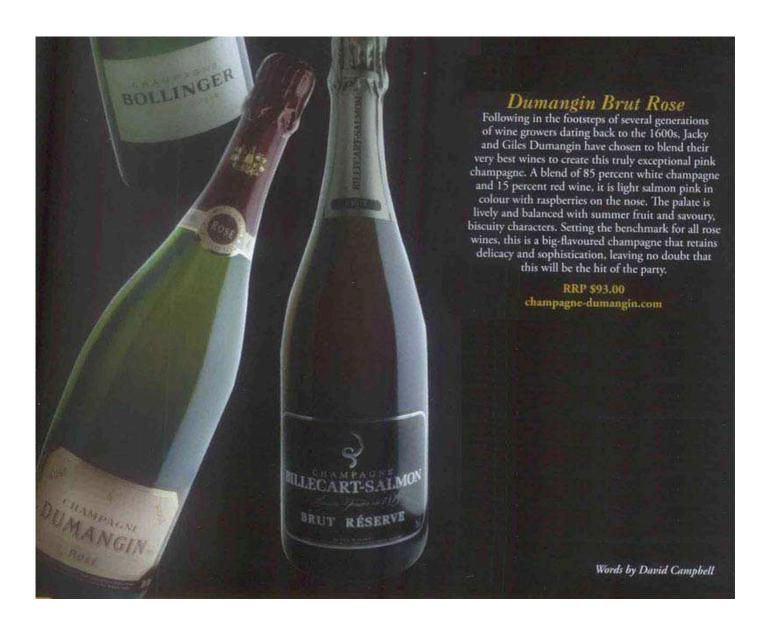
Then the **Dumangin Champagne 1er Cru 'Extra Brut' NV** (18.5-/20), 50% PM, 25% PN and 25% Ch., only 2 g/L rs, mainly 2004 vintage fruit, on lees 5 years. Light straw-yellow in colour, this has a very powerful, intense and complex bouquet of toast and autolysis. Dry on palate, this has great depth of toasty autolysis flavours, the palate showing great concentration yet finesse of texture. Long and nuanced on the finish, this is a statement wine that deserves food pairing, and will be enjoyable now and over the next 3+ years. This was followed by the **Dumangin Champagne 1er Cru 'Premium Blanc de Blanc' NV (17.5+/20)**, 100% Ch. from a single vineyard, based on 70% 2005 vintage with 30% reserve wine, 10 g/L rs, on lees 4 years. Very pale straw-yellow in colour, this has a softly full nose of exotic florals and gentle, nutty-toasty aromas of autolysis. Dryish to taste, the soft white florals and citrus, mineral flavours have a subtle, rounded breadth, yet the sense of delicacy pervades this wine. Not nearly as crisp and piercing as a Cote de Blancs wine. Serve as an aperitif, or with seafood, especially shellfish over the next 3-5 years.

The specialty wines were served next. The cuvee that has the largest production is the **Dumangin Champagne 1er Cru** 'Brut Rosé' NV (17.5+/20), the white component ranging from 91-82% of the final blend, being 54% Ch., and 46% PN, and the red component PM aged in oak 12 months, making 9-18% of the final blend. 10 g/L rs, aged on lees 3 years. Very pale pink colour, this has a very soft and delicate bouquet of strawberries and beautifully subtle red florals. Dryish on palate, this has fine, lush strawberry flavours with delicate savoury autolysis and acidity. The faintest textural grip is noticeable, but this is in total balance with the wine. Rich seafood and poultry will match this well over the next 2-3+ years. The final Champagne was the **Dumangin Champagne 1er Cru 'Vintage' 2003** (18.5+/20), 54% Ch. and 46% PN, 10 g/L rs, given 8 years on lees. This has a bright pale straw colour with green hues. Rich on nose with fruity PN volume and floral lift, this has breadth on the bouquet with layers of bready, toasty autolysis unfolding in the glass. Dry to taste, this is a wine of

balance and interest. Richness and restraint show simultaneously, with definite autolytic complexity and freshness from the acidity. A wine that will be versatile with food over the next 5-6+ years.

Last to be served was the **Dumangin Ratafia de Champagne (18.0-/20)**, a complex mistelle vin de liqueur, with neutral spirit added to achieve 18.0% alc. The base wine includes a Vin Santo-like component, vintage ratafia and 20% tank-aged juice for freshness. Pale tawny colour, the bouquet shows cinnamon and spices with ripe tropical fruits and figs, nuts, baking, brown sugar and oaky rancio. At 150 g/L rs, this is sweet, but in no way cloying. The palate reflects the nose and is clean without any cloying. Good spirit provides a clean and fine finish. This will match a range of desserts, cheeses and chocolate.





BobsWineReviews.com



Bob Campbell is one of only 264 Masters of Wine in the world. An international wine judge, Bob judges wine professionally in ten countries and contributes regularly to publications around the world. His specialty is New Zealand wine which he reviews from an international perspective

Dumangin 1er Cru Cuve Firmin Blanc de Chardonnay France

95/100

Zero dosage. Fine, tight, chalky, bread crust, toasted nut. Tight, taut wine with real drive and some layering of final flavours. Very classy wine.

Dumangin 1er Cru, Hippolyte Blanc de Pinot Noir France

94/100

Quite a chunky wine with bready richness and some weight. Fairly dry zero dosage. Slate, toast, herb and toasted nut flavours. Crisp acidity.

Dumangin 1er Cru Cuve Achille Blanc de Meunier France

93/100

000 but shown as NV. Aged for one year in barriques. 8 years en tirage, zero dosage. Quite (surprisingly) fruity and dry but not excessively austere. VEry interesting wine. Great length. HAs character and appeal

Dumangin 1er Cru Extra Dry Vinotheque France 1996

94/100

Top vintage, 13g/l RS. Rich, the most concentrated wine in the tasting. Long and creamy no sign of drying out. Very acidic when first made. 9.5g/l acidity. 14 years en tirage. Power-packed champagne. Too acidic?

Dumangin 1er Cru Brut Rose France

93/100

54% Chard, 46% PN - base then 9-18% red base (PM) added. Best selling wine. Rich, mellow, fruity - lovely wine. Very pretty pale pink. Assemblage Rose.

Dumangin 1er Cru France 2003

93/100

46% PN, 54% Chard. Rich, creamy wine with an impressive ethereal lightness. Wonderfully pure. Chalk, toast and hazelnut. Lovely acidity - not hard, accessible but gives backbone.

Dumangin 1er Cru Cuve Premium Blanc de Blancs France

94/100

Single vineyard wine. Pure with racy chalk/mineral and fine acidity. The wine has a beautiful ethereal texture. Delicate, charming. Late harvest with no sugar addition at harvest. 2005 with 30% older years. 10g/l. Lovely wine.

Dumangin 1er Cru Extra Brut France

89/100

Grande Reserve with two extra years on lees and lower dosage 2g/l. Richer and more complex with more bready lees character and less fruit. Perfectly dry but nicely balanced. Basic wine mostly from 2004.

Decanter

The World's Best Wine Magazine

Recommended * * **

Vintage 2002

Decanter PANEL TASTING



Highly recommended 16.5-18.49pts



J Dumangin Fils, Premier Cru 2002 17.25

£31 Yapp Bros

Pure, steely, fine and elegant with yeasty bread and toasty hazelnut notes. Quite high dosage with good, rounded, citrus fruit character. Mature, focused and complex. **Drink:** 2010–2015.



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J. Dumangin Fils



6/10

Everything is done on a different scale at Dumangin. The first thing I noticed when Gilles Dumangin welcomed me into his tiny winery was the size of his tanks, some not much larger than a bar fridge. "A house this size would normally have twenty tanks," he explained. "I have eighty." On the day of writing, Gilles put a photograph of his new blending tank on his Facebook page with the caption, "She looks big!" In most champagne houses I've visited, that tank would barely compare with their smallest.

The diminutive scale of this operation is precisely as fifth-generation chef de cave Gilles and his father Jacky would have it. A production of just 150,000 bottles permits an attention to detail more fanatical than any I have seen in Champagne. These are hand-made champagnes, with every step in the process performed manually, including riddling (by transfer between pallets). Every shipment of non-vintage wine that leaves the cellar is disgorged to order, with the dosage tweaked from its usual 10g/L sugar to suit. "From my tests, the wines stay fresher if they're disgorged just prior to shipment," Gilles explained. It's different in the case of the vintage wines, which he finds hold their freshness best if disgorged three to four years after bottling. Dumangin was one of the first in champagne to seal everything with DIAM cork. "In my trials, the wines keep fresher under DIAM," he said.

Wines are handled with the utmost care from picking to bottling. Gilles is proud of his old Coquart press and was excited to find another one recently, albeit more expensive than a new press. "It's so gentle," he explained, "that the pips stay on the skins and the seeds remain inside!"

Based in the romantic little village of Chigny-les-Roses, where Gilles' grandfather built the school, the estate sources from just five hectares of premier cru vineyards from this and surrounding villages. This is pinot country, and both pinots feature heavily in the Dumangin style. Chardonnay finds its place, too, and the local quality is more than respectable. "Chigny-les-roses produces very fine grapes in all three varieties," according to Gilles.



My tasting at Dumangin was the most comprehensive and instructive of my time in Champagne this year. Spanning fifteen vintages, vins clairs (unblended still wines), blended base wines, single varieties, single vineyards, late disgorged, oaked and unoaked, there was not a permutation left unconsidered. The chance to examine every piece of the puzzle in intricate detail provided a remarkable insight into these blends and why it is that Dumangin makes some of the best value small producer champagnes going.

Pinot meunier is more important here than it is in most champagne houses. "This is the grape that makes champagne what it is, providing its fruit and its easy-drinking style," said Gilles, as he poured a 2009 pinot meunier vin clair. Its back palate presence impressed me most. His 2009 pinot noir vin clair, by comparison, was very even from start to finish, with great finesse and acid profile. Chardonnay from Taissy near Reims, where he sources most of his chardonnay, showed great front palate acidity, while Chigny-les-Roses chardonnay had great complexity and concentration. Gilles' talent as a blender showcases how seamlessly these components contribute to each of the final cuvées.

Only a few of these wines are currently imported into Australia but Gilles was kind to oblige my request to open bottles of each of his cuvées. I include my notes here so you can track these down in your travels. The cuvées not currently available in Australia are those without prices listed. Meanwhile, take this list to your local 1st Choice or Vintage Cellars store and tell them which ones you'd like to order next year. Let's encourage them to ship more of these cracking champagnes! When I'm on the prowl for big-party bubbles, the value for money in Dumangin is impossible to go past. I popped a good few bottles to celebrate the baptism of my first-born!



J. Dumangin Fils Grande Réserve NV, \$40

No, the price is not a misprint. This may be the cheapest champagne in this book, but you'd never guess it from the taste or the recipe. It's based on the 2006 vintage but contains a whopping sixty percent of reserve wines. This places it among the older non-vintage wines on the shelves, but don't for one moment equate 'old' with 'stale' because Gilles disgorges every shipment just prior to dispatch. The contradictions compound further when you consider that this is a blend of fifty percent pinot meunier, not a variety renowned for holding its freshness with age. The wine belies every concern with its beautiful finesse of fresh and preserved lemon fruit, layers of dried fruits and mixed spice, excellent length, fine structure and lingering minerality. We emptied cases of it at Matthew Juke's wedding in the English countryside this year, a disgorgement especially for the event with a dosage a couple of grams lower than the usual 10g/L.



92 POINTS

J. Dumangin Fils Brut 17 NV, \$55

When you're on the hunt for bargain champagne, Brut 17 is the perfect alternative to the more honed Gimonnet style. The idea here is a fresh, fruity take on NV champagne. With roughly one-third of each of the champagne grapes, the dominance of the pinots produces a rich style, toned by the freshness of younger vintages (2007 base, although there is still some 2006 base on Australian shelves). It's a wine of great power and balance, with excellent bead and plush notes of wild honey, ginger, roast nuts and toast countering a zesty citrus drive. I've seen some mushroomy and musty notes in a couple of random bottles this year, which I would normally simply write off to cork taint. These bottles are sealed with DIAM corks and I've never seen these characters from DIAM, so I'm still looking into what might be going on here. As always, request a replacement of any bottle not up to scratch, regardless of closure. \$38.50 by the dozen at Vintage Cellars.



99 POINTS

J. Dumangin Fils Vintage 2002, \$80

Since 1988, Dumangin's vintage wines have always been from the same vineyards and the same blend of fifty-four percent pinot noir and forty-six percent chardonnay. The latest release, from the standout 2002 season, represents sensational value for money in vintage champagne. It's a wine of great freshness, restraint and determination. Layers of complexity of toast, nuts, honey and preserved lemon fill the bouquet while the palate sings with youthful lemon, grapefruit and white peach flavours. Fine minerality lingers long. \$56 by the dozen at Vintage Cellars.

94 POINTS



J. Dumangin Fils Vintage 2003, \$80

The 2003 vintage will be released in early 2011. Gilles admitted that he's "not such a fan of the 2003" and commented that it was the first August harvest that his ninety-year-old grandfather had seen. It's a honeyed, caramel-accented style but carries commendable minerality and structure, considering the challenges of the vintage.

91 POINTS



J. Dumangin Fils Vintage 2004, \$80

Keep an eye out for this wine in The Champagne Guide 2012. It's still years off release and very closed up at the moment. A very fine Dumangin vintage, it's tight, linear, clean and crisp.

94 POINTS



Gilles' love for cooking and frequent travels through Asia inspired an extra brut style with just 2g/L of sugar. Based on the 2005 vintage, this is a very fine, zesty and clean style with a super-fine bead and a refreshing lemon juice finish. It has the potential to age well.

92 points



J. Dumangin Fils Premium Blanc de Blancs 2005

This is quite a different take on the champagne style, produced from single vineyard chardonnay which is purposely late harvested, to the point where it's at risk of rotting on the vine. "We wait until the last possible moment to harvest it, and if it doesn't rot, we go ahead with harvest and process it unchaptilised" (no added sugar prior to fermentation). It's a tightly-defined, lemon fruited style with lingering fruit concentration and fine minerality. The aromatics are a touch dull, which is perhaps to be expected from this style.



91 points

J. Dumangin Fils Vinothèque 1994

Dumangin's Vinothèques are special re-releases of the most successful vintages, ten years after bottling. Like the vintage wines, they are always blends of fifty-four percent chardonnay and forty-six percent pinot noir. The vintages currently available from the cellar are 1989, 1990, 1991, 1994 and 1996. All have quite high residual (17g/L), which gives the 1994 quite a rich, sweet finish. It's otherwise a persistent and very well balanced wine, with great complexity of crème brûlée, honey, toast and preserved citrus. It's aged particularly well for a vintage that Gilles doesn't rate as highly as 1990, 1992 or 1995.

93 POINTS

J. Dumangin Fils Vinothèque 1995

This is a beautifully complete wine and ready to go right away. It's quite youthful in spite of its age, with lovely complexity of preserved lemons and rising notes of toast and mushrooms. The finish lingers long, creamy and elegant with a very fine bead. With the same residual as the 1994, there is less impression of sweetness thanks to the acid profile of the season.

94 POINTS

J. Dumangin Fils Vinothèque 1996

Dumangin is yet to sell a single bottle of its 12,000 bottles of 1996. "It's all still in the cellar because its acidity is off the chart!" Gilles exclaimed. "It was so high to start with that it hasn't dropped and we have no idea if the taste will ultimately go before the acidity softens." The pristine, youthful colour and flavour of the wine that he showed me dispelled any concern that his introduction might have prompted. This is a dramatic and authoritative champagne that will go down among the greatest Dumangins of the modern era. Its powerful white fruits have such pristine purity that it's difficult to conceive that they are already fourteen years old. The toasty notes of maturity have only just begun to form, and will continue to build for a very long time yet. I have no idea how long it might take to get there, but when it does, that will be me at the front of the queue!

95 POINTS

J. Dumangin Fils Rosé NV

Rosé accounts for a full fifty percent of Dumangin's production. "Most champagne houses have really only been making rosé for a decade," Gilles explained. "It's really caught on around the world over that time but Australia hasn't yet fully picked up on it." This rosé is a blend of a white base of fifty-four percent pinot noir and forty-six percent chardonnay, to which is added fifteen percent red wine from pinot meunier. The result is a well-balanced, pale salmon coloured style with a pretty bouquet, elegant red fruits, hints of toast and spice and a fine bead.

91 points









J. Dumangin Fils Premium Rosé NV

This rosé is completely out of the bag, made using a saignée method on pinot meunier (fifty percent), unripe pinot noir (twenty-five percent) and chardonnay (twenty-five percent). The result is a particularly fresh and fruit focused style with a medium pink hue and quite zesty acidity. Tart wild strawberry hull and pink pepper notes accent a beautifully textured and persistent palate. Delicious rosé!

93 points



J. Dumangin Single Vineyard Trilogy

Dumangin's experimental single vineyard, single variety, oak-aged trio will be released as a tiny offer of just 1000 three packs. The Achille Pinot Meunier NV (91 POINTS) is a 2000 vintage wine, although not labelled as such. Sourced from a Chigny-les-roses vineyard, it's packed with red fruits, vanilla, toast, honey and marshmallow. A fruity, rich, long, creamy style, it has good front palate presence but is a little hollow on the end. The Hippolyte Pinot Noir 2000 (90 POINTS) is toasty and finely structured, presenting attractive oak balance and rounded fruit concentration with layers of red fruits, truffles and marshmallows. The Firmin Chardonnay 2000 (92 POINTS) is the most complete of the trilogy, thanks to its finely structured acidity, toasty, spicy complexity and persistent length.



Web: www.facebook.com/pages/Champagne-J-Dumangin-Fils/381631330857
http://twitter.com/#!/dumangin

Stockists: lst Choice, Liquorland Direct, Vintage Cellars

Agent: Imported exclusively by Coles for its 1st Choice, Liquorland Direct and Vintage Cellars stores.





DECEMBER 2010 J. DUMANGIN FILS

J. Dumangin Fils 2002 Premier Cru

Score: 91

J. Dumangin Fils Blanc de Blancs Premium

Score: 90

J. Dumangin Fils Rosé de Saignée Premium Rosé

Score: 90

J. Dumangin Fils Rosé

Score: 88

J. Dumangin Fils NV Brut 17

Score: 88



Guide 2012 J. DUMANGIN FILS

Vinothèque 1996 Extra-Dry

Score: 95

Yellow-gold. Rich, elegant nose with creamy, lemony accents. On the palate, remarkable balance between fullness, richness and freshness with a crisp lemony character. A superb, lingering extradry, at its peak now.

Ancestors' Trio: Cuvée Hippolyte - Blanc de Pinots Noirs - Brut Nature

Score: 90

Light yellow. Refined, expressive nose, artfully blending fruity, stewed notes with a touch of fresh oak. Rich, full-bodied, well-structured palate showing lovely freshness and mellowness. A racy wine that has definite ageing potential

Ancestors' Trio: Cuvée Firmin - Blanc de Chardonnays - Brut Nature

Score: 89

Light gold. Pronounced oak on the nose with understated fruit in the background. Fleshy, robust palate leaving a sensation of firmness. Good overall balance, length and freshness. A wine blessed with a strong personality.

Ancestors' Trio: Cuvée Firmin - Blanc de Meuniers - Brut Nature

Score: 89

Light gold. Ripe nose mingling white flesh fruits and notes of vanilla. Full mouthfeel with a creamy texture boasting wonderful exuberance. Oak influence is still pronounced and imparts a touch of firmness. A blanc de blancs that needs substantial bottle age.

Vinothèque 1995 Extra-Dry

Score: 89

Bright pale gold. Evolved nose blending fruity notes, a touch of fresh mushroom and a mineral dimension. Rich, generous palate, very well-balanced, capped off with a welcome note of sweetness. Drink as a food wine with, say, dessert.

Premium Brut Rosé Champagne 1er Cru NV

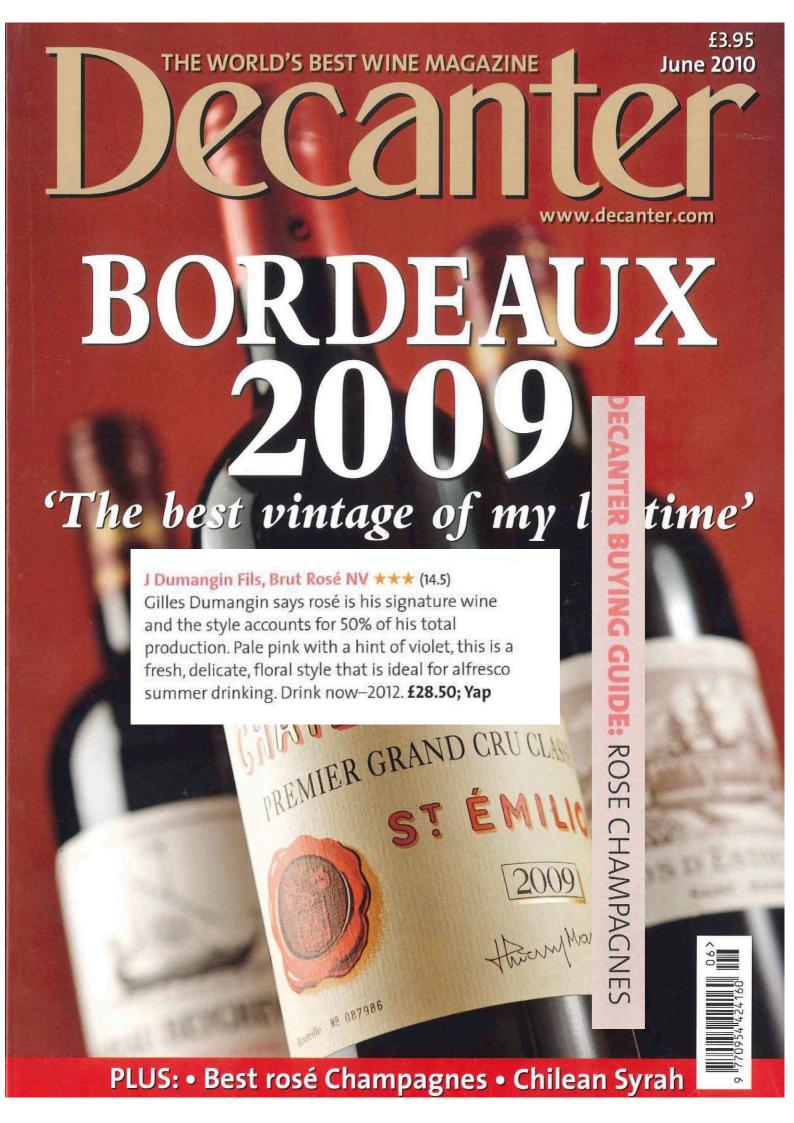
Score: 86

Salmon-pink. After swirling, the nose opens up to notes of ripe raspberry and strawberry yet remains quite understated. On the palate, full body, vinosity and power. Well-balanced across the palate. Makes a perfect complement to food.





By Matthew Jukes - Mail on Sunday UK November 2010





French producers bring delicacies of home life to Taipei

A group of French winemakers and trade merchants are bringing delicacies from their hometowns to Taiwan this week as part of the French Pavilion at the FOOD Taipei 2010 exhibitions.

This is the first time that The French Agency for International Business Development has taken part at the FOOD Taipei exhibitions, notes François Cotier, Deputy Director of Institut Français de Taipei's Trade Department. "We hope to expand the scale of the French Pavilion in the exhibitions next year and to display our exquisite delicacies in a more notable place," he said on Thursday.

With the assistance of the French Institute in Taipei, a total of ten brand names ranging from manufacturers of wine to trade merchants and Taiwanese agents are all on hand in the French Pavilion, displaying a nice range of Gallic foods such as olive oil, cheese, wine and oysters.

Among the people on hand to introduce the wares are Gilles Dumangin from the Champagne region and Sophie Poitevin from Bordeaux, who represent the fifth and sixth generation respectively of winemaking families. Since taking over the family business, Dumangin has upped the range of products offered by the firm by introducing several high-end champagnes that help solidify the position of their top of the range wines.

Since 2001 Dumangin has further accelerated his moves toward innovation by creating a Champagne vinegar and jam (confit de vin Champenois) that perfectly complements the famous French delicacy goose liver (foie gras). Another unique recipe developed using the fruits of the family winery is a grape chutney that serves as a great condiment for pastry.

"I hope soon that people in Taiwan will be offered access to these products," said Dumangin.



By Fiona Lu Taiwan News, Staff Reporter Page 3

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Britain's best-selling financial magazine

Which threa do we face?

The big inflation debate, page 26

Wine of the week: a lusty Champagne vintage



by Matthew Jukes

2000 Dumangin, Brut Millésime Champagne, France (£30.75, Yapp Brothers Ltd, 01747-860423, www.yapp.co.uk).

Tasting through all of Gilles Dumangin's 'vins clairs' (still, dry wines before blending and secondary fermentation) last week was most informative and enjoyable. Gilles is a perfectionist of rare dimensions. The minute, incremental

and inspirational adjustments that he makes are the reasons why his Champagnes are some of the most invigorating and memorable around. Being a small grower, with an adoring and ever-expanding fan base, means that the prices are fair, too – not something you can say about many in the region. Yapp sells a decent range of his Champagnes, so

do check out its website for more cuvées.

Every wine that I tasted could have made this page, but I chose the Brut Millésime, his millennium vintage. It is a stormer – with broad brushstrokes of lusty, ripe, succulent fruit. It is half the price of a similarly built wine from one of the more famous, household names. He even opened some 'Vinothèque' cuvées (1994, 1995 and 1996), which were staggering, along with some single varietal, as yet unlabelled, 2000/1 blends, which were awesome.

 Matthew Jukes is a winner of the International Wine & Spirit Competition's Communicator of the Year.



MONEYWEEK 23 April 2010

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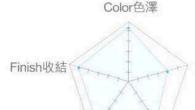
MONEYWEEK 23 April 2010



Dumangin Rosé NV

Wine Style Present - Monthly Blind tasting Challenge 商品呈獻 - 毎月蒙雅試酒挑職播台





Aroma香味

Balance平衡

Complexity複雜度

Price \$549 Monsier Chatte Tel: \$105 8077 IPowerful structure and a remarquable finesse. The added 15% red wine from Pinot Meunier create a fruity character & a delicate light salmon colour.

強而有力的結構和細緻。加入的Pinot Meunier帶出果味的特點和酒身三文魚的 顏色。



7.
Theinot Rosé NV Piper He



Piper Heidsieck Cuvee



9, Berry Bros & Rudd Rose Brut NV



dd Rosé Dumangin Rosé

1腰的日子的蘑萄酒。你是玫瑰香棚的爱於 就是為你而設。玫瑰香櫃一般都比普通香柑 酒時需要更多的步驟。

:而帶出不同的效果。夏解釋,就要從紅葡 紅凝乾落和收塊紅酒的難途是消滅紅葡萄脂件後讓果皮和凝磨汁溶黑一起而成。 果皮的颜色慢慢與人計論的汁质精等混构時間影響場像。 與如他可见是數 小學的接線,"中學的整備宣傳帶的社會。 书规是指的性能表於: 每句言 就會樂得選「甚至明集色,由效理,据悉國籍職務方法的監查附鄰之為 不完如 60 多時間,以東京東中限,或建筑果皮的腰色加入翻陷外裡面。這 模方此比較數學時,因為來程時期與長的話,繼出來的機會加入翻陷外裡面。這 模方此比較數學時,因為來程時期與長的話,繼出來的機會加入機會中並排除,

但當時間控制得好的話、你會得到的是一瓶漂亮、帶深色的收塊香橋,充滿實 心悅目的紅果香葉:紅梅·櫻林和麗加侖子而且不帶苦澀。今次蒙崗試園其中 一瓶玫瑰香椒就是用這種方法釀造。 在法文的原思是混合,釀酒師會將確准好白葡萄酒加入適量的紅葡萄酒、造混合酒會進行第二次發酵從而釀製成玫瑰香檳。

用Assemblage方法所職制成的攻略等稱衝架比用Salignee方法的較為進佈而且建 遊比較清淡。而關色和味道的農炭製散決於離清師所混入的紅酒份量,混入的紅 潛越多,所職製成的玫瑰香幣的顏色製越雲而且味道越進,一般都是10%。

而具實粹種方法沒有那一種比較優勝。只是方法不同和所離出來的口感不同。 讀者下次選購玫瑰香橋的時候不仿請教經期商所選擇的玫瑰香橋是那一種的方法 職製。

今次我們嚴抵期試的有十款大同的玫瑰香權,現在就讓我們先聽聽專家的意見吧

葡萄酒格蘭披治大賽

WNE.Style 41

WINE GRAND PRIX

8rd Challenge: The Romantic
"ROSÉ CHAMPAGNE"

酒品呈獻 - 每月蒙瓶試酒挑戰擂台 第三項挑戰:浪漫情懷「玫瑰香檳」



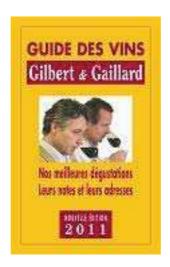
December 2009

J. DUMANGIN FILS

J. Dumangin Fils Grande Réserve Premier Cru

Score: 87

With 2006 the main year in the blend, this is a wine with a fine waft of dry fruit, and balance between the fresh citrus and creamy apple palate and the soft, light finish. The character is attractive, smooth but not heavy. — R.V. (12/1/2009)



Guide 2011 J. DUMANGIN FILS

Brut Blanc de Blancs Champagne Premium NV

Score: 89

Light gold. After swirling, the nose reveals notes of hazelnut, white flesh fruits, brioche. Full, melted mouthfeel, fine-grained texture, long-lasting freshness, beautiful volume. An elegant blanc de blancs with presence. Save for a sophisticated aperitif.

Brut Rosé Champagne 1er Cru

Score: 87

Deep orangy colour. Distinctive nose blending notes of hazelnut, fresh oak and red fruit. Beautiful attack, full, fresh, refined texture, contrasting with the firmer, more structured mid-palate. A food wine pairing with small game.

Brut Champagne 17 NV

Score: 86

Light gold. Precise, crunchy nose with aromas of red fruit and dried fruit, enhanced by a faint smoky note. Structured, relatively firm palate, nicely balanced by freshness. A good partner for pre-starters, though especially for a meal.

Brut Champagne Grande Réserve NV

Score: 85

Light gold. Pleasant nose dominated by fruity aromas (white flesh fruits, red fruits). Harmonious, fleshy, fresh palate with nicely refined bubbles and texture. An enjoyable dry aperitif sparkler.

Premium Brut Rosé Champagne 1er Cru NV

Score: 84

Brick-red colour. Clean nose of red fruit and fruit butter. Full-bodied, melted style with upfront fruit. A Champagne with real food compatibility.



[...]

It's a good thing that UK independent wine merchant Yapp Bros holds its tasting in the early evening or I might have felt just a tiny bit guilty at having so much fun and pleasure during the working day: real variety, interest and consistent quality in just a small selection of about 30 wines. (How did I get such a great job?) Yapp Bros, Decanter World Wine Awards Specialist Merchant 2009, demonstrates all that is praiseworthy about independent wine merchants: terrific wines at all prices, often but not always from lesser-known regions and producers; enthusiastic, knowledgeable and passionate staff; and transparent value for money without recourse to endless price promotions. If I were a producer, I would be delighted to know my wines were being listed by Yapp. They specialise in wines from the Loire, the Rhône and Provence but are not in the least straitjacketed by that, as you will see from the wines below. There's a rich sprinkling of GV for great value, and I had to edit out a few instances of 'lovely' and 'delicious' to make the notes less repetitive. Wines are listed in the following order: sparkling, white, red, sweet and fortified, and roughly in the order tasted within each section.

J Dumangin, Grande Réserve Brut NV Champagne 17 Drink 2009-11 25% Pinot Noir, 25% Chardonnay, 50% Pinot Meunier. Yeasty brioche nose. Rich, creamy and mouthfilling. Crisp and taut but with a seam of red fruit adding depth and power. Very good and not a wine to be ignored. Good food wine wth all that structure in harmony. GV 12% £19.95

[...]

by Jancis Robinson 18 November 2009

A CLASH OF TITANS RECENTLY DISGORGED 1982 VERSUS 1985 CHAMPAGNE

Which mature Champagne vintage would come out on top: 1982 or 1985?
For the first time ever, all of the Champagnes tasted were disgorged on exactly the same day to ensure a scrupulously even playing field.
Tom Stevenson introduces a highly original comparative tasting, at which he was joined by Michael Edwards and Simon Field MW



Dumangin Carte d'Or 1985 (in magnum)

- 17

ME: A very natural Champagne—more vigneron than caviste, at least in style. Still very fresh, blossomy, floral aromas—top-flight Chardonnay—then a mellow but fine and athletic palate. Lots of personality. 18 SF: Straw color; impressive and tight nose

of citric fruits with hints of almond and marzipan; the palate is dense but richly textured, the apple notes sitting neatly with more evolved darker fruits. Tight-knit and powerful. **16**

TS: Rich, chewy, toffee-complexed fruit that, at the moment, has more intensity than finesse. **16.5**

Dumangin Carte d'Or 1982 (in magnum)

- 17

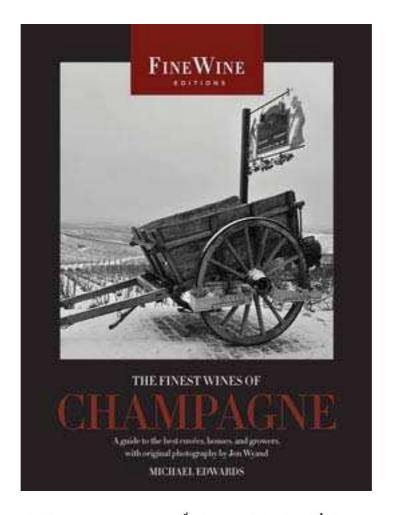
ME: Still pretty but broader, with less definition and class than [Dumangin Carte d'Or 1985]. 16.5

SF: The nose is mute yet civilized, flinty yet with a honeyed richness. The palate confirms this, firm acidity providing an impressive foil to a weight of rich, red-berried fruit, its seeming precocity belying its age, its taut structure in deference to the care in its initial composition. 16

"Elegant gold; a hea oxidative evolution, vir still sprightly, vita Very good to excelle

TS: Although rich and concentrated, this has less intensity than the other vintage in this pair but has all the finesse you could possibly want. Very fresh, silky mousse. Lovely. **19**





And so to the best premier cru villages on the north-facing slopes of the Montagne between Mailly and Villers-Allerand. The soils change progressively as you travel northwest-there is less pure chalk and more sandstone/clay, which suits the Meunier grape very well. In the hands of a top grower like Gilles Dumangin, in the pretty, flower-filled village of Chigny-les-Roses, Meunier can be transformed into the praised Grande Réserve Brut (50 per cent Meunier); it also accounts for all the red wine that is added to colour his succulent rosé. He successfully achieves finesse and fruit rather than substance and vinosity in these Champagnes, which is an intelligent recognition of the strength and limitations of his soils. And as something of an epicure, since 2001 Gilles has revived some forgotten Champenois specialities, such as a delicious Champagne confit that matches a delicate foie gras, or the grape chutney that is an ideal condiment for pâtés. Gilles also imaginatively uses cask aging and traditional solera systems to produce a range of alcohols such as ratafia, marc, and fine de Champagne. Chigny's



[...]

I can't stress enough what great value is to be found among the better growers' champagnes – those made by the people who grow the vines, as opposed to the wines blended by the big houses from grapes they buy in (and, in some cases, grow themselves). I don't mean that these growers' champagnes are necessarily cheap. If you want champagne under £15 a bottle then scour the big retailers' special offers (http://www.quaffersoffers.co.uk provides a useful guide to them). But if you want wines with real personality and balance – not tart, astringent, sweetened-up fizz – then look carefully at the 65 tasting notes below. Between £18 and £30 a bottle you can find some of France's finest handcrafted wines. Champagne is full of badly made growers' champagnes, but almost all of those noted below have been hand-picked by such specialist UK importers as Fortnum & Mason, Lea & Sandeman, The Sampler, Vine Trail and The Winery. Most of them offer quite substantial discounts on champagne bought in quantity but I have given the full, per bottle price. (In the US importer Terry Theise is notable for his handpicked selection.) Current trends among these artisan producers include decreasing yields, increasing use of oak for fermenting and ageing the still wines, lower levels of dosage with the likes of Gimmonet, Larmandier-Bernier and Jérôme Prévost offering wines with no dosage at all, and wines that are rather less aggressively fizzy than the champagne norm. Many of these producers also give far more information about make up of the blend and disgorgement dates than the average champagne producer. But first, a fine fizz from England, just to get you in the mood:

Dumangin, Grande Réserve NV Champagne 17 Drink 2008-11 Tight knit, gentle and perfumed. Not too fizzy. GV £24.50 Yapp Bros.

Tom Grønvold og Ken Engebretsen

tgro@dagbladet.no vin@dagbla er Dagbladets vinmedarbeidere. Tom er journalist og vinelsker, Ken er vinekspert. Hver fredag gir vi deg gode vintips.

VINO & FASHION: Den aller billigste musseren de på Polet er Vino & Fashion fra Italia. Flaska som bare er på 20 cl koster 29,90 og kommer fra Italia. Vinen har 7,5 prosent alkohol. Skal du smake den (vi har ikke gjort det) må den bestilles (BU).

Billecart-Salmon Cuvée Nicolas Francois Billecart 1998, Champagne, Frankrike Varent: 47206 (BU) Poeng: 93 Pris: 680 Sødme: 1

Aroma: Umiddelbar aroma av kvalitet. Blomster, krydder og appelsinkjettkjerne og snev av

nonningjasserre nasseinøver. Smak: Typisk Billecart-friskhet og dyp kjerne av kraftig tett pærenøttemix. Meget delikate bobler. Konklusjon: Billecart er en favoritt, og dette er alltid en av de beste vinene deres. Passer til: Lang lagring. Nytelse nå, dekantering og saftig kylling.

Jacquesson Cuvée No 733, Champagne, Frankrike
Varenr: 43739 (BU) Poeng: 90 Pris: 326.30 Sødme; 1

Aroma: Tydelig Chardonnay-aroma med fyldig rik tørr og klassisk Jacquesson; bitter sitron/

Smak: Torr flott inngang med intens balansert frukt. Torr crisp avslutning.

Konklusjon: 78 prosent basevin fra 2005, og reservevin fra eldre årganger utgjør blenden.

Passer til: Kveite, breiflabb sammen med rikt tilbehør gjør susen.

Gossot Grand Rosé Brut, Champagne, Frankrike
Varenr: 47/85 (B) Poeng: 90 Pris: 369 Sødme: 2
Aroma: Touch av solber og kirsebærskall. Gebrabiomster og et delikat krydderpreg.
Smal: Rik: saftig og delikat imngang med et lite bittert midtparti. Avslutningen perfekt balansert.
Konklusjon: Gosset seiler opp som en favoritt. Rike intense og alltid kjøttfulle viner. Et lite (stort)

Passer till: Syrlige, søte jordbær går bra.

Arnould Grand Cru Blanc De Noir Brut, Champagne, Frankrike Varenr: 46394 (BU) Poeng: 85 Pris: 24990 Sodme: 1

Aroma: Gyllen farge med heftig preg av fruktigett, sitroner og avslutning av honning og nougat. Smalt: Tør frisk inngang med kremete og medlum rikt midtparti. Syrlig og litt mineralsk av-

Subtaing.

Konklusjon: Meget rimelig Grand Cru-vin fra Champagne (dvs alle druene er dyrket i én av 17 byer med Grand Cru-status i området). Her er alle fra Verzenay (by) som sammen med Verzy i nordvendte vinmarker

Passer til: Dette er nok 17. mai-vinen for de som finner den. Sjømat og aperitif

Raumland Riesling Brut, Sekthaus Raumland, Rheinhessen, Tyskland Varenr: 5854 (6) Poeng: 82 Pris: 199.90 Sødme: 2 Aroma: Lys. lys gulgrann farge med laik, modne epler og grapefrukt. Smal: Konsentret og delikat mousse med crips ren avsluttning. Konklusjon: Ikke forvent deg champagne, men for Riesling-elskere er dette tingen.

Passer til: Aperitif.

Baron-Fuenté Tradition Brut, Champagne, Frankrike Varenr: 4276i (B) Poeng: 81 Pris: 209,80 Sødme: 2 Aroma: Røde og gule modne epler med preg av sopp og underskog Smak: Frisk rikt boblende inngang med ikke et snev av mineral Konklusjon: Billig billig champagne som er hva det er Passer til: Ren sprute/feire/aperitif-sjampis.

Dumangin ler Cru Rosé Brut, Champagne, Frankrike Varenr: 15264 (B) Poeng: 80 Pris: 269,90 Sodme: 3 Aroma: Lav intens rosé med bingebær, bitter solibær og floral avslutning. Smak: Ingen mineraltoner, men klimapreget er her. Sødme i avslutningen. Konklusjon: Lettdrikkelig grei rosé som kunne vært noe tørnere. Passer til: Aperitif.

Soler-Jové Brut Reserva, Catalonia, Spania. Varenr: 32748 (B) Poeng: 79 Pris: 104 Sødme:

Aroma: Typisk varm frukt sammen med gule lodne epler

og sitronkjøtt.
Smælt Frisk inngang med varm moden frukt i kjernen.

Og sitronkjøtt.
Smælt Frisk inngang med varm moden frukt i kjernen.

Og sitronkjøtt.
Smælt Frisk inngang med varm moden frukt i kjernen. Passer til: Ren sprute/feire/aperitif-sjampis.

og bobler i glasset

Om to dager er den på plass: Dagen som kler seg i rødt, hvitt og blått. Og feires av hundretusener.

17. mai-festen er for små og store. Is, brus og pølser for de under at-ten. Musserende for mange av oss

Champagne/musserende

Champagne metode - 2 anger gjæring i flaske Cuvée close/charmat-metode - 2 ganger gjæring i tank Blanc des Blancs - hvit

Blanc De Noir - hvit muss/ champagne av blå/røde druer. Skall fjernes hvor fargen sitter

Dumangin 1er Cru Rosé Brut, Champagne, Frankrike Varenr: 15264 (B) Poeng: 80 Pris: 269,90 Sødme: 3

Aroma: Lav intens rosé med bingebær, bitter solbær og floral avslutning. Smak: Ingen mineraltoner, men klimapreget er her. Sødme i avslutningen. Konklusjon: Lettdrikkelig grei rosé som kunne vært noe tørrere. Passer til: Aperitif.

Solar-lové Rrut Reserva Catalonia Spania.

av bringebær, krydder og multilag med ulike blomster. Smak: Angrep av mineraler og frukttoget som kommer i 200 sammen med syre og sødme i bakkant, som gir

200 sammen med syr og solome i Daukant, som gir vinen sin siste dimensjon av storhet. Konklusjon: Nær perfeksjon og Dagbladet burde gitt Krug Rosé (00 poeng, men etter 15 år, enda ikke. Krug er et av få hus som bruker bare små eikefat til gjæring og filtrerer svært lite. Krug Rosé smaker som Grand Cru rød og hvit burgunder, Musig-ny og Batard-Montrachet i samme flaske. Passer tilt: Skal du fri? Ikke sikker på sværet? Krug Rosé gir deg sværet du vil ha!

er ikke håpløst prismessig. Nei, det er faktisk veldig rimelig for en Grand Cru-vin fra Champagne. Den passer til sjømat og som aperi-tif.

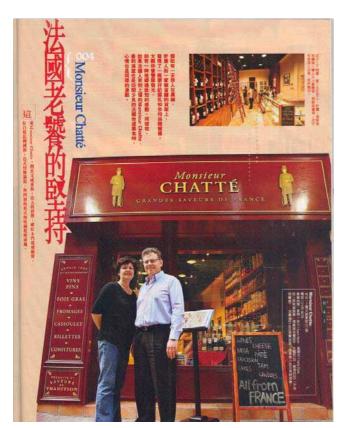
Soler-Jové Brut Reserva fra Spania er en Cava og koster bare drøye hundrelappen. En typisk aperitif-vin.

Den er nær perrekt, og osgena-dets vinekspert Ken Engebretsen har gitt vinen 98 poeng, og har satt 100 i parentes. Kanskje er den på hundre ved neste test. Uansett: Slå deg løs med bob-

lene – det er bare 17. mai én gang i året!











J. DUMANGIN FILS

Brut Champagne Grande Réserve NV

Score: 90

Release Price: \$49 Country: France Region: Champagne

Light-weight and graceful, showing floral, apple and lemon notes that stay lively and persistent courtesy of its bright structure. The supple texture holds it all together. Drink now through 2010. 4,000 cases made.

-BS

Brut Blanc de Blancs Champagne Premium NV

Score: 89

Release Price: \$65 Country: France Region: Champagne

A fresh, crisp style, with lively acidity focusing the grapefruit, elderflower and light honey flavors. Balanced

and delicate, this is ideal for an aperitif. Drink now. 500 cases made. -BS

Brut Rosé Champagne NV

Score: 89

Release Price: \$54 Country: France Region: Champagne

A complex mix of whole-grain bread, yeast and malt notes add bass to the cherry and berry flavors in this

rosé. On the dry side, with a chalklike finish. Drink now through 2010. 2,000 cases made. –BS

Brut Champagne 17 NV

Score: 88

Release Price: \$45 Country: France Region: Champagne

ExotiC, featuring elderflower, banana, lemon cream and herb notes backed by finesse and crisp acidity. It's

lightweight and easygoing, with a moderate finish. Drink now. 2,000 cases made.-BS

Extra Dry Champagne Vinothèque 1994

Score: 88

Release Price: \$130 Country: France Region: Champagne

An off-dry Champagne, with some age, this reconciles its honey, ginger and pear notes with brisk acidity, stretching the flavors out to a long finish of mineral and spice. Drink now through 2012. 500 cases made.



DECEMBER 2008 J. DUMANGIN FILS

J. Dumangin Fils 1996 Premier Cru

Score: 89

A dry wine that takes its cue from the intense ageworthy acidity of the 1996 vintage. It brings in all the right pink grapefruit flavors and tight structure that promises several years bottle aging. Even the Dumangin tendency of having apparent high dosage is thankfully missing with this delicious wine. R.V. (12/1/2008) - 89

J. Dumangin Fils 1989 Vinothèque Premier Cru Extra-Dry

Score: 88

In contrast to the 1990 vintage, this tastes old. But it has a sturdy structure and character that bring it closer to Champagne. It is certainly a wine for lovers of old Champagne, but as it opens in the glass all the disparate elements come together. R.V. (12/1/2008) - 88

J. Dumangin Fils 2000 Vintage Premier Cru Brut

Score: 87

An attractively crisp wine that is already well developed. There is lemon drop sweetness in the dosage and ripe grapefruit flavors. The wine is balanced and fruity. — R.V. (12/1/2008)

J. Dumangin Fils Rosé

Score: 86

Review: Soft and rounded, this is a full style of rosé, pushing red berry fruits, ripe strawberries right to the front of the palate. That means it is soft, with a relatively high dosage, the acidity acting in a supporting role to give some shape. - R.V. (2008-08-31) - 86

J. Dumangin Fils 1er Cru Blanc de Blancs Premium Brut

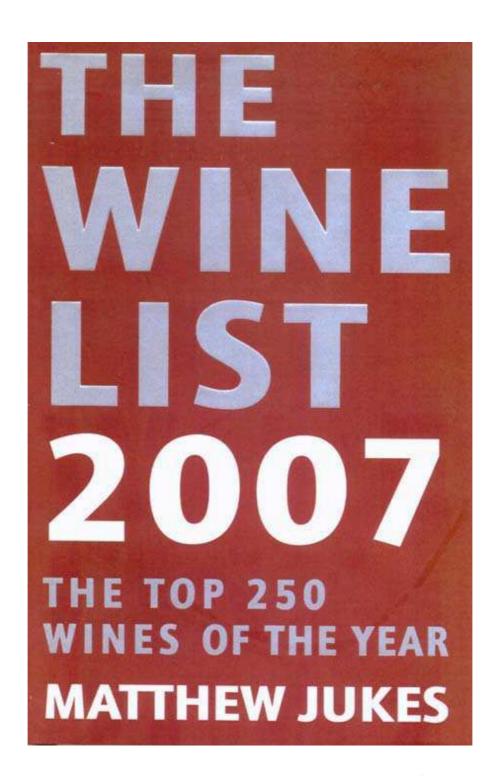
Score: 86

A fresh, apples-and-cream style of Blanc de Blancs. It has a forward fruit character, led by ripe acidity. There is some sweetness in the aftertaste, but it seems well integrated. — R.V. (12/1/2008

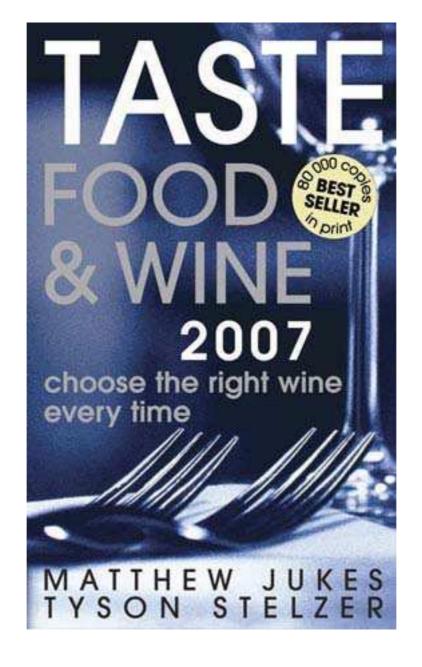
J. Dumangin Fils NV Brut 17

Score: 86

The name 17? It was the number of the tank where Jacky and Gilles Dumangin first made this blend. They made a lively, fresh cuvée definitely more Champagne than wine, with a soft, crisp palate. The flavors are of apricots, ripe pears, a wine that froths easily in the mouth. R.V. (12/1/2008) - 86



Dumangin Fils Brut Grande Réserve, NV, Champagne, France (Yapp). This is my favourite sub-twenty Champs of the year. With an extra year of bottle age under its belt than the wine I wrote up last year, this is a more intense, creamy, subtle and all-enveloping style of Champagne.



J. Dumangin Fils à Chigny Les Roses Brut
17 NV, Champagne, France (VCs) Not to be
confused for a rosé, Dumangin's vineyards surround
the Champagne village of Chigny Les Roses, Gilles
Dumangin is a delightful young Frenchman who
travels the world tirelessly promoting his family's
wines. This tiny Champagne house fights way above
its weight. We know because we put it up against
five Grand Marques at twice the price and it
waltzed straight into this list. The real thing at a price
you cannot afford to miss.



Champagne bidrar utvilsomt til at du kommer i godt humør. Dette er en drikke som fortjener å nytes oftere, og du bør definitivt vie Champagne-distriktet et besøk. Store aktører produserer raskt syv millioner flasker i året, mens de mindre aktørene produserer rundt 100.000 flasker. Husk at ekte champagne fremstilles etter strenge regler. Det gjelder både dyrking, innhøsting og lagring. Det er kun musserende vin fra dette distriktet som kan kalles ekte champagne. Musserende vin fra Italia kalles spumante, i Spania heter det cava, mens det omtales som sekt i Tyskland.

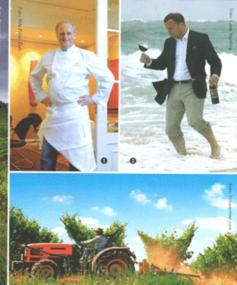
Geografi: Champagne ligger nordøst i Frankrike, 15 mil fra Paris. Blant de store byene i området finner vi Reims og Epernay.

Druer: For å fremstille champagne brukes tre druer, nemlig de blå Pinot Noir og Pinot Meunier og den grønne druen Chardonnay. Det spesielle med Champagneviner er at de gjennomgår en spesiell annengangsgjæring, hvilket sørger for at den blir musserende og får herlige bobler.

Anbefalte vinslott: Drappier, Dumangin og Montaudon.







Nosing Around the Kitchen

STORY BY Cindy Kalinoski
PHOTOGRAPHY BY Donovan Roberts Witmer

Daniel LeBoon's sense of smell has led to great taste

very good chef has a special ability, whether it's a certain dish, seasonings, sauce or dessert. Chef/owner Daniel LeBoon of Josephine's Restaurant in Marietta excels in many areas, but you might marvel at his extraordinary sense of smell, his wine savvy or his amazing flavor combinations.

"I'm crazy with food," says LeBoon. "I smell everything. I taste everything." In fact, LeBoon goes through 80 spoons a day and consumes more than 4,000 calories just in tasting. He works by himself. "Just me and the dishwasher," he says. He prefers it that way, for consistency in the high standards he sets for his French- and Asian-inspired fusion cuisine.

Chef LeBoon and wife Barbara call it "fine dining redefined." With French country décor, the circa 1792 former stagecoach stop boasts log and stucco walls and lots of copper. Stunning art glass vases by frequent guest Joel Philip Myers dot the chic interior with an unexpected, welcome touch of the modern. Hand-painted murals surround the cache of impressive wine. The food is decidedly upscale, but the atmosphere is purposely casual. The LeBoons dislike the stuffiness of many gourmet restaurants, choosing instead to offer their guests comfort and a friendly chat with the chef.

For nine years, Josephine's was selected by the readers of *Central PA Magazine* as the continued on page 115 »



- 1 lb. smoked salmon, sliced
- 2 lbs. shitake mushrooms, sliced
- 2 bunches of fresh chives, chopped
- 1 Tbs. butter 1/4 cup grapeseed oil

Saute mushrooms in grapeseed oil and butter and layer mushrooms 5 layers deep in between salmon slices. Drizzle each layer with oil and sprinkle with chives. Realign slices in a long rectangle. Use two rectangular molds, one or bottom and one on top, and press with a weight for two days in refrigerator. Slice about 2 inches thick. Garnish with blue chanterelle mushrooms, corn shoots, micro greens, chive oil and a chive blossom.

Wine Pairing: Champagne

Chef LeBoon's recommendation: J. Dumangin, Brut, Chigny-Les-Roses,

France, ler cru

114 SUSQUEHANNA STYLE . SEPTEMBER/OCTOBER 2006

TheObserver

Top 36 wines for summer

Tim Atkin selects his best bottles of the season

EXTRA-BRUT

Sparkling: 2001 Champagne NV Extra Brut, Dumangin Fils, £19.50, Yapp Brothers, 01747 860423 Dumangin deserves to be better known. This very dry Champagne is elegant and yeasty with a lovely mousse and a fine, tapering finish. Hard to beat under £20

Why so many samples? The answer is that I wanted to come up with 36 ace wines for my OFM summer selection. Over the course of a week, breaking off to catch the odd glimpse of Wimbledon or the World Cup, I tasted a huge number of wines. As ever, there were some horrors on offer, with an Aussie Chardonnay called Little Penguin taking the DNPIM (Do Not Put In Mouth) award. But there were also some excellent wines. The rosés were particularly good, reflecting a significant leap in quality (and interest) over the past 12 months. I picked four in the end, but I could easily have chosen a dozen. No wonder pink wines are growing in popularity.

As ever, my aim was to assemble as diverse a line-up as possible. The 36 wines came from a dozen different countries: France (11 wines), Italy and Australia (four each), Portugal, Spain and New Zealand (three each), Argentina and Germany (two each) and South Africa, Chile, Austria and the United States (one each). As a committed Francophile, I make no apology for selecting so many wines from France. For all the country's political and economic malaise, it stands torso, head and shoulders above its rivals when it comes to wine.

In choosing the winners, I applied two criteria: value for money and quality. I didn't set out to find any under-£3 wines (in fact, I thought it unlikely) but I discovered two that should satisfy readers on a tight budget. Even harder was choosing wines between £6 and £10, the price range where there is a plethora of good bottles. Overall, the wines that made it through had to be exceptional - at least I think so.

After a week's tasting and writing, I've just recycled the last empty bottle. I gave my neighbours, the staff in the local Starbucks and anyone else I could think of at least two cases of opened samples each and still litres of wine went down the sink. I hope you don't feel the need to follow suit. But if you don't enjoy a particular recommendation, there are 35 others for you to try. Happy drinking!

Sunday July 23, 2006

Superplonk - www.superplonk.com

03rd July 2006

Yapp Brothers' new French wines cause sensation in Soho!

In a room overlooking the old graveyard of St Anne's Church, which before it was bombed in WW2 occupied the space between Soho's Wardour and Dean streets (just off Shaftesbury Avenue), Mr Jason Yapp, son of Yapp Brothers founder Robin Yapp, presented this June a fascinating selection from six of his key French wine producers. But first, as always, I spent a few moments in meditation in the now grassed over graveyard, studying the memorial stone to William Hazlitt, one of this nation's greatest critical geniuses whom I first read as a teenager and felt the earth move (I was on an 86 bus at the time and I think it went over a pothole). Hazlitt coughed his last in 1830, of stomach cancer (living, and dying, in straightened circumstances in Soho's Frith Street). His essays made me aware of polemical style and the dangers (evils) of ambition, power and false belief.

Perfect ideas, I would say, to sharpen the early morning mind, and so I was able to bring an unusually critical brain to the tasting the most sensational representatives of which I detail below.

Yapp Brothers can be found at Mere, Wiltshire, BA12 6DY, Tel. 01747 860423, Email: sales@yapp.co.uk and don't forget our superdeal on six similarly sensational wines, click here

J. Dumangin fils, Champagne.

Brut Grande Reserve n.v. £19.50. 16.5 points.

This exquisite bubbly unites elegance, character, subtlety and texture. It demonstrates, effortlessly, why a small producer like Dumangin can, for the right money, create a sparkling wine which is so much more layered and convincing on the palate than certain so-called grandes marques at twice the price.

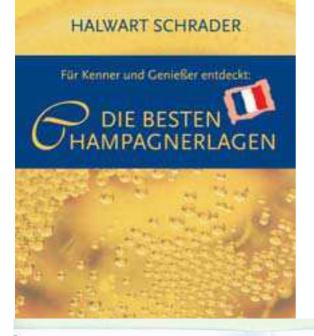
By Malcom Gluck



Recommended * * *

Brut Grande Réserve

By Maggie McNie - Decanter Magazine June 2006



I. DUMANGIN FILS

Champagne J. Dumangin Fils 3, Rue de Rilly 51500 Chigny-les-Roses Tel. 0033 (0) 326 03 56 56 Fax 0033 (0) 326 03 45 61 e-mail: info@champagnedumangin.fr http://www.champagnedumangin.com

Anfahrt

Chigny liegt an der D26 von Ludes nach Rilly-la-Montagne; das Gebäude befindet sich in einem kleinen Hof an der Durchgangsstraße.

Besuch und Dégustation

Montag, Mittwoch, Freitag und Samstag 10 bis 12 und 14 bis 17 Uhr, sonntags nach Vereinbarung. Im August geschlossen. Kellerführung für Gruppen ab sechs Personen.

Ein gewisser Firmin Dumangin, geboren 1650, scheint in der Chronik Chignys als Landwirt auf, der das Privileg hatte, auch Wein machen zu dürfen. Aber es dauerte weitere 300 Jahre, bis einer seiner Nachfahren sich als Champagner-Erzeuger ins Handelsregister eintragen ließ. Diesen Schritt tat Jacky Dumangin, als





er die Firma »Champagne J. Duman-gin Fils« gründete. Seither hat sich viel getan in dem kleinen, aber sehr effizient arbeitenden Betrieb, der inzwischen von Jackys Sohn Gilles Durnangin und seiner Ehefrau geleitet wird. Gilles' Leidenschaft gilt nicht allein seinen Premiers Crus, für die er im Laufe der Jahrzehnte eine hohe Zahl von Auszeichnungen bekommen hat, sondern in gleichem Maße dem Marketing im weitesten Sinne. Er war einer der ersten, die das Internet benutzten, um Informationen zum Thema Champagner ganz allgemein aufs Podium zu bringen. »Viele von uns wissen, wie man einen guten Champagner macht, Sie verstehen aber nicht, ihre Produkte optimal zu vermarkten. Neue Vertriebswege zu erschließen und Interesse für Champagner ganz allgemein zu generieren, bedarf moderner Methoden.« Nicht für sich allein, sondern auch im Interesse der zahlreichen anderen Betriebe seiner Branche hat Gilles Dumangin Webseiten realisiert - in sieben Sprachen bis jetzt. Und was er dort an Informationen bietet, geht weit über das hinaus, was die meisten Erzeuger einschließlich vieler Grandes Margues - zu bieten haben. Alles über

60 bis 70 Prozent seiner jährlich etwa 90.000 Flaschen verkauft das Haus J. Dumangin Fils an Kunden im Ausland, bis hin nach Japan und Neuseeland. Übrigens entischen in seinem kleinen Betrieb auch andere Produkte: ein herrliches Confit, Champagner-Essig, Chutneys und Senf. Gilles' Dégustationsraum gleicht einem Delikatessengeschäft, hat aber auch etwas von einer Bar an sich. Bis zur Decke stapeln sich dekorative Champagnerkisten und verleihen dem Gehäuse eine interessante Atmosphäre. Ergänzt wird das Angebot durch ein Sortiment erstklassiger Weine.

Cuvées

J. Dumangin Fils Brut Grande Réserve – ein mehrfach ausgezeichneter Brut aus 50% Pinot Meunier und je 25% Chardonnay und Pinot Noir. Sehr feinperlige Mousse; das Bouquet tendiert zu roten Beeren, die Aromen schließen getrocknete Aprikosen und Toastnoten ein. Auch als Extra-brut, Extra-dry und Demi-sec erhältlich.

J. Dumangin Fils Brut 17 – eine Cuvée gleicher Assemblage, mindestens 15 Monate auf der Hefe gelagert, mit sehr fein strukturierter Mousse und Noten von Akazienhonig und Mandelgebäck.

J. Dumangin Fils Brut Rosé – eine Assemblage aus 50% Chardonnay, 40% Pinot Noir, 10% Pinot Meunier. Kräftige Rosé-Robe, fruchtig-weiniges Bouquet mit deutlichen Pinot-Noten; am Gaumen akzentuieren sich Cassis und Himbeeren. Langes Finale.

J. Dumangin Fils Millésime – Jahrgangs-Champagner aus 54% Chardonnay und 46% Pinot Noir. Golden schimmernde Robe, nach Waldbeeren duftend und mit fruchbetonten Aromen. Im Finale Chardonnay-Terroir-Charelter.

J. Dumangin Fils Premium – ein Blanc de Blancs aus 100% Chardonnay mit kräftiger, bernsteinfarbener Robe und beständiger Mousse. Herb nach Kräutern duftendes Bouquet, am Gaumen dominieren Zitrusfrüchte und Herbstäpfel. Erfrischendes Finale.

Das Haus ist in Deutschland nicht vertreten.











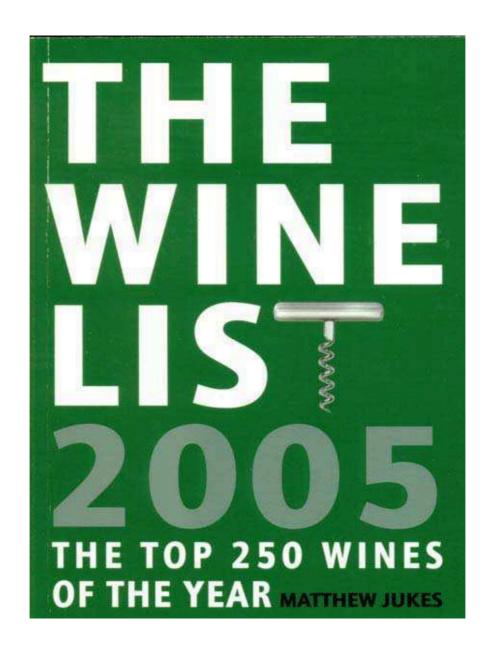


FINANCIAL TIMES

Vintage 1999 - Premier Cru

Notably delicate

By Jancis Robinson - Financial Times- March 2006



light-years long

£23.75 Dumangin, Brut Vintage, 1997, Champagne, France (Yapp Bros.). This is a very small price to pay for a full-on vintage brew. It is sleek, cleansing and toasty on the palate, and the finish is light-years long. Well played – a new name to me, and one that I will be watching very closely.

THE FIELD

WINE

"Champagne" and "value" are words rarely said together. Tom Doorley, however, uncorks his bubbly with the satisfied air of a man who knows he's struck a good deal

CHAMPAGNE IS just a sparkling wine from a demarcated region of northern France. It is also, of course, a legend, a triumph of marketing, the most jealously protected name in any language. And it is the only adjectival wine. A "champagne lifestyle" conjures up a vivid image – a "barolo lifestyle" doesn't.

For many years champagne had it all its own way; there were no serious pretenders to the crown of fizz. Nasty Asti? Cava? Cremant d'Alsace? Surely not.

It was only with the advent of New World sparkling wines that the champagne producers were sufficiently rattled to sit up and pay attention. Which they did, in a very flattering manner, by buying vineyards in California, Australia, New Zealand and even South America. Thus we have come to the stage where the general run of champagne – if we will be forgiven such a phrase – is not much different from the general run of wines made from the same grapes and in the same traditional manner, only elsewhere.

But at the very top of the tree, Champagne still produces the finest fizz in the world. No other region can make a wine like Roederer Cristal, probably the most conspicuously consumed wine in the world, which is sheer nectar at 20 years old and more. Alas, most of it is drunk – for reasons other than taste – within a few years of being made.

Krug Clos du Mesnil, the rarest wine from Champagne's most rarefied house, does not share this problem because the wine is released, in very small quantities, only when it is ready to drink. The 1992 vintage, just out, is a wine of breathtaking purity and beauty, with a suggestion of white peaches, honey and brioche. It will improve for many years which is good to know given its £350-a-bottle price tag. I'm very happy to slum it with Krug Grande Cuvée, the smartest of non-vintage champagnes, at about a quarter of the price. Such wines are for reckless celebration, when the word "value" is not on anyone's lips.

Champagne and good value don't often get mentioned in the same sentence; nobody wants to be oxymoronic. But intensive research has revealed to me that reasonably priced champagne not only exists but can be very good indeed.

If you want to find it, here are some tips. Firstly, we must avoid the famous brands, the grandes marques. Fond (as I am of some of these, especially Pol Roger, Bollinger and Krug, you pay extra for the marketing. Secondly, take advice from established traditional wine merchants: they have very often built up a long-lasting relationship within one of the smaller houses. And, finally, watch out for what are called "growers" champagnes", in other words, wines that are grown, vinified, bottled and often aged by the same person.

Of these, I have to say that Champagne Michel Guilleminot Blanc de Noirs (tel 0845 330 1855, www.laywheeler.com) is outstanding. Its broad, biscuity, pinot style is counterbalanced by a refreshing dryness

and impeccably clean finish. Champagne J Dumangin (tel 01747 860423, www.yapp. co.uk) is another growers' champagne but in a more conventional mould in that it contains chardonnay. It has exuberant fruit by champagne standards and a dry, attractively austere style that makes it an impeccable aperitif.

Six of the best

Saint-Péray Jean Louis & Françoise Thiers

£11.95, Yapp Brothers. Fun, white fizz from the land of huge Syrah-based reds.

Tanners Brut Extra Réserve £14.50, Tanners. Dry, light, delicate; a generalpurpose champagne at a very fair price. Champagne Derose £14.99, Oddbins.

Crisp, dry, fine mousse; a bargain.

André Clouet's Grande Réserve Champagne (tel 01743 234455, www. tanners-wines.co.uk) with its delightfully old-fashioned label comes from Bouzy, the village which makes the famous still red wine of the Champagne region. It is splendidly full in flavour, doubtless on account of a high pinot content, and refreshingly dry on the finish.

The house of Binet is a lot bigger than those mentioned above but still small in comparison to the famous names. It has been shipping Berry Brothers' own blend since 1887 which suggests that they are at least consistent. Berry Brothers & Rudd Champagne Binet Brut (£16.45, tel 0870 900 4300, www.

bbr.com) is elegant and surprisingly rounded. This doubtless has much to do with the 30 months ageing on the lees (as against the mandatory 15) and further ageing in bottle before release. This is an excellent general purpose champagne which treads the thin line between aperitif-like austerity and food-friendly fruitiness.

I have written before about Champagne Brossault (£15.99, tel 0845 605 6767, www. majestic.co.uk) which may well be the best-value champagne in the major multiples at present. It is produced by the firm behind Champagne Bonnet Brut 1996 (£20.99, 0800 328 2323, www.oddbins.com) which to my mind has a smidgin more stuffing. However, Oddbins' best deal seems to be the unknown – at least to me – Champagne Derose. It may lack complexity but it has oodles of style, fine mousse and a fresh, dry finish

Champagne Michel Guilleminot Blanc de

Noirs £15.95, Lay & Wheeler, Rich, biscuity style but impeccably dry and classic.

Champagne André Clouet Grande Réserve

£16.20, Tanners. Gloriously expressive of Pinot character on both nose and palate, but bracingly dry.

Champagne J Dumangin £18.95, Yapp Brothers. A seductive combination of biscuity nose, firm fruit and crisp backbone.



Recommended * * *

Brut Vintage 1997

Rich, nuts, autolytic characters, quite powerful.
Rich palate, good fruit, berries, appls, nuts linges very well.
A good balanced finish. 1-5 years

By Maggie McNie - Decanter Magazine December 2004



Best Sparkling Wine

Brut Grande Réserve

The Dumangin vines are all around Chigny Les Roses on the Montagne the Reims, on soils especially suitable for Pinot Meunier, which makes up 50% of this cuvée. The base wine is from the excellent 2000 vintage, providing ripeness to complement the lively, dry finish

By Steven Spurrier - Decanter Magazine
December 2004



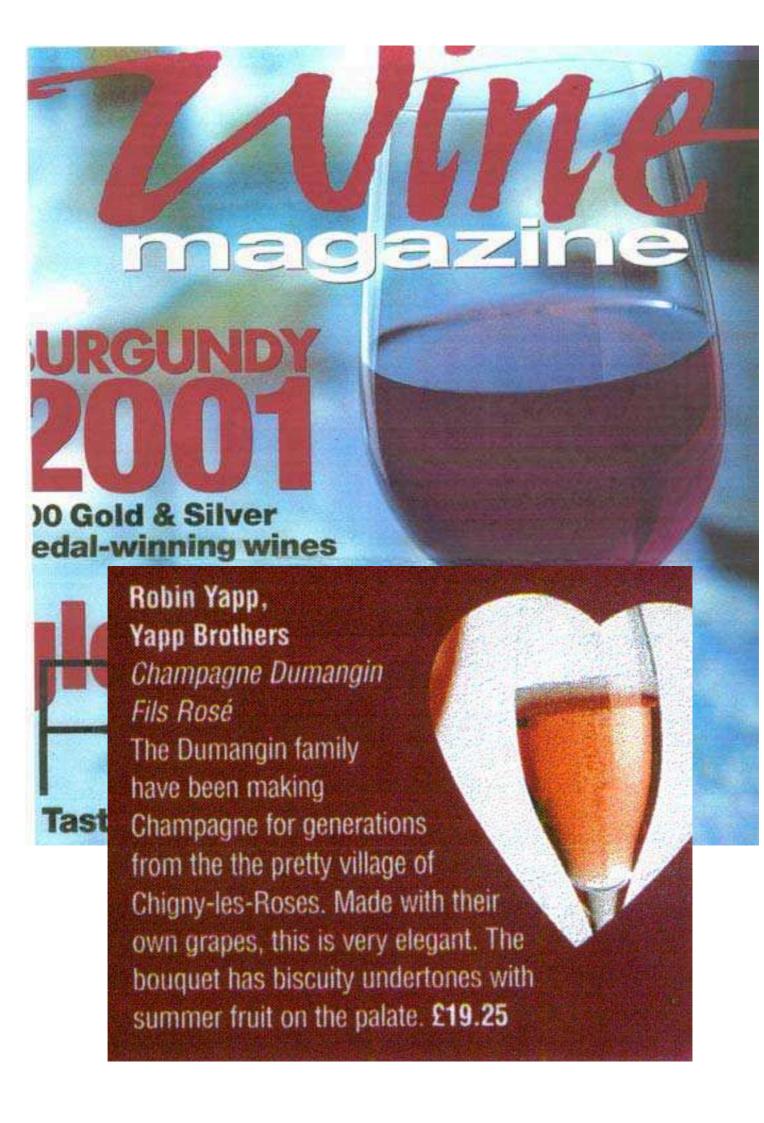
margaret rand

Two pinks to try

J Dumangin & Fils Champagne Rosé NV

Talking of dentists, this is shipped by Yapp Brothers, and was the exception to the 'no surprises' rule.

A characterful, winey Champagne.
£23.75 @ YAP



THE TIMES

...]

J. Dumangin Fils

elegant, floral, lemony Grande Réserve Brut (Yapp Bros, £18.50; Yapp 01747 860423).

...

By Jane MacQuitty - The Times - 22nd March 2003



Recommended * * *

Brut Vintage 1995

'Fresh, elegant citrus aromas. Warm, open fruit flavours with firm lemon and a touch of peach. Balanced acidity and good length. Drink now' (HM)

By HM - Decanter Magazine July 2002





Above: The tiny cellars of Dumangin et Fils in the picturesque village of Chigny-les-Roses.

Right: Jacky Dumangin

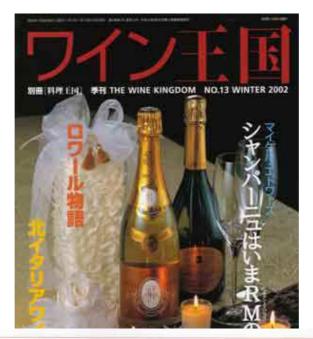
THE PRODUCERS

In great contrast, to the world famous Grande Marque Champagne Houses, are the small grower, winemakers who share the same passion and commitment to the Champagne story.

Jacky Dumangin Fils are situated in the picturesque village of Chigny-les-Roses just to the south of Reims on the prestigious Montagne de Reims. The wines of this compact cellar are Premier Cru and the family can trace its ancestors in the business of growing vines back to the 1650's.

Interestingly Gilles Dumangin, the son, operates his exporting activities from a base in England, making frequent trips back to the cellar to consult with his father. Here is quality and passion at the other end of the scale to the major names, and a trip to the tiny cellars, is a rewarding experience during the wine-lovers tour of this fascinating region.

J Dumangin et Fils 3 rue de Rilly Chigny-les-Roses.



CHAMPAGNE

CHAMPAGNE

ジャッキー・デュマンジャン(シニィ=レ=ローズ) Jacky Dumangin (Chigny-les-Roses)

Jacky Dumangin Premier Cru Brut Rosé (ジャッキー・デュマンジャン プルミエ・クリュ・プリュット・ロゼ)

Address Champagne Jacky Dumangin, 3 rue de Rilly 51500 Chigny-les-Roses

03.26.03.46.34 FAX 03.26.03.45.61

e-mail info@champagne-dumangin.fr URL http://www.champagne-dumangin.com

村(クリュ)に分散している。なかでもシニィ

レーローズは、モンターニュ・ド・ランス地



ジャッキーの息子ジル・デュマンジャン氏(左)

にあるが、ジャッキーは結構な量のシャルド さまざま。このドメースはピノ・ノワール個内 が初めての人に向くノン・ヴィンテージの18 なわれる。澱との同居・熟成期間は カ月から、ヴィンテージ・ワインの4年までと ア・ハチミツ香を与えている。 ト)、これが彼のワインに一抹の優雅なアカシ不を栽培しており(全栽培面積の38パーセン 製品タイプによって異なり、ここ シャルドネによる洗練効果がもっともよく

つかがえるのは、〈デュマンジャン・ブルミエ・

ンターニュ、シニィョレョローズの4カ所の での妻は、ともに仕事を分かち合う2人組の の後裔であるジャッキー・デュマンジャンと ルの畑は、タイイ、リユード、リリィョラョモ ームである。
近区前にまたがる5ヘクター コカール式プレスで、伝統と現代 コンピュータで統御される木製の が見事に融合した設備。発酵と熟 ブドウの圧搾に用いられるのは、

式タンクで、25の各区画別におこ 成に当てられる容器は小さな水冷

クリュ・ブリュット・ロゼン。シャルドネが50 ジャッキー・デュマンジャンのメゾン

OJacky Dumangin

シャンバーニュは、酸と熟度が二つながら傑 ンテージだけが用いられた結果、このピンク・ ピノ・ムニエだが、大成功した1996年ヴィ てバランスを保つのは、栽培家の一生を通じ 出している。この両基本要素が完璧に融合し パーセントで、残りはピノ・ノワールと少量の てー、2度しか起こらないという稀有なでき

ジャッキー・デュマンジャンプルミエ・クリュ・プリュラト・ロゼ(参考商品)

Decanter

The World's Best Wine Magazine

J DUMANGIN FILS, 1ER CRU CHAMPAGNE ROSE

The Dumangin family vineyards are mostly premier crus around the villlage of Chignyles-Roses. Its non-vintage rosé is a splendid blend of 54% Chardonnay, 36% Pinot Noir and 10% red wine from Pinot Meunier, Pale salmon coloured with bronze tints, this has a touch of wild strawberries on the nose and is rounded but lively on the palate. Very fine quality, and equally enjoyable on its own or with food.





[...]

You might start by serving the Yapp Champagne, made by the celebrated Dumangin family. It is a powerful bubbly, packed with fruit and that lovely cheery, biscuity taste which marks a really good champagne. The grumpiest member of the family should be in a festive modd after this.

[...]

17th November 2001



[..]

The phrases Grand Cru and Premier Cru look impressive, and most of the top growers' labels carry one or another [...]. The following [...] are amongst the gems; all available in Britain, although, because of limited quantities, not in the chains [...]

Dumangin

From Chigny-Les-Roses, [1] Premier cru village [1], Dumangin makes a delicately honeyed, spiced-apple non-vintage, using half meunier and equal quantities of chardonnay and pinot noir, and a mellow, biscuity chardonnay dominated vintage (from £16.95; Yapp 01747 860423).

By Joanna Simon - Sunday Times - 25th November 2001



Champagne DUMANGIN FILS CARTE D'OR 1er CRU

M. DUMANGIN FILS - 22 rue Sainte Agathe, 51 Chigny-Les-Roses, tel. 484217.



VIGNETO (COLLOCAZIONE GEOGRAFI-CA). 13 ettari nei « crus » migliori delle località Chigny-Les-Roses, Ludes, Rilly-La Montagne e Taissy.

UVA OD UVE DA CUI È PRODOTTO; pinot noir 90% e pinot chardonnay 10%.

INVECCHIAMENTO. Adatto a moderato invecchiamento (non più di 2 anni dalla messa in vendita del millesimo).

ESAME ORGANOLETTICO. Colore: oro pallido con cristallini riflessi verdognoli, lucido. Profumo: bouquet ad un tempo intenso e sottile, di eccezionale penetrazione e continuità. Sapore: secco senza cedimento, puntuto e virile; il suo « freddo fuoco » interno, dovuto a vivacissimo nerbo, è coperto da stoffa delicata e sensuale; vino di straordinaria personalità. Tenore d'alcool: 12°. Acidità totale: 5-6°/00.

GASTRONOMIA. Qualificazione: bianco spumante. Accompagnamento: lo Champagne brut è vino poligamo; si accoppia con la maggior parte dei buoni piatti; odia (quasi) solo i cibi zuccherini o, di contro, acidulati. Temperatura di servizio: 5-6°C. Annate consigliate: l'ultima tra le millesimate messa in vendita (L. 5.500).

Bottiglia: sciampagnotta, da tenere coricata.

NOTIZIE VARIE - Si tratta dell'unico R. M. (Récoltant Manipolateur) presente nel Catalogo grazie alla costante bontà del suo Champagne; va da sé (vedi anche l'introduzione) che ha la mia preferenza.