

19 13



Duntze

CHAMPAGNE

À REIMS | FRANCE

LÉGENDE BRUT

ELEGANT AND CHARISMATIC



Brut Légende mixes the best terroirs of Champagne.

Various and complementary soils made up of chalk, limestone, clay and limes provide it with a style full of energy and elegance.

A signature Champagne, which balances both youth and maturity, freshness and vinosity, delicacy and character.

EYE

Gold with a slightly satin effect and silver reflections.

NOSE

Warm, gourmet notes of brioche, bread crusts and grilled hazelnut, fruity (yellow fruits, mature and exotic) and floral (lily) generosity.

PALATE

Ample and generous attack, clean and fresh finish which continues on beautiful bitters, gourmet persistence on aromas of brioche, hazelnut and fruits in brandy.

BLEND

55 % Chardonnay
30 % Pinot Noir
15 % Meunier

DOSAGE

6,5 g/L (Brut)

AGING

3 à 4 ans

DISGORGING

3 mois minimum