



Extra-Brut Cuvée INTENSE

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

6 month maturing on the lees in oak barrels made with merrain staves from the Forest of Clairvaux. Assembly of 2/3 Pinot Noir from our En Ville and Côte au Roi vineyards and 1/3 Chardonnay from Voie Bertrand. Bottled without fining or filtering. 3 year bottle maturing before disgorging.

Characteristics

There is never a great wine that hasn't come from a great terroir, a great forest, a great history. Our vineyard overlooks the Romanesque Chapel of Mondeville and is encircled by forest owned by the Cistercian Abbey of Clairvaux. For centuries, the coopers in our villages have been harvesting the cooperage quality, knot-free oak, called merrain, from these forests. When vinified in these barrels, our Pinot Noir and Chardonnay wines set themselves apart. Tasting our INTENSE cuvée reveals a world of full, well-rounded and rare Champagnes.

Dosage 5 g

Tasting

- **Appearance:** A sunny, fluid and luminous looking robe in buttercup yellow with light straw glints.
- **Nose:** Lightly toasted and smoky aromas, backed up by fruity notes of lemon, pear, blackcurrant and damson plum with a hint of lemongrass.
- **Taste:** Supple and fresh with creamy mellow bubbles, the mouthfeel is set around limestone-clay minerality that bestows a measure of refined fullness and combines with an oaky patina that feathers in and completes the wine.

Suggested harmonious pairings

- Gravlax Salmon. Grilled king prawns with mild guacamole.
- Partially cooked scallops with cream of mangetout peas and Colonnata lardo / saffron chicken and preserved lemon skewers.
- Fresh goat's cheese with lemon thyme.

Available in 750 ml bottles.

