

CHAMPAGN
COTES DES BAR
R. DUMONT ET FILS
CHAMPIGNOL-LEZ-MONDEVILLE


OVERVIEW | The Champagne house of the Dumont family is situated in Champignol-lez-Mondeville, a village in the southern Champagne region of the Aube, some 90 miles southeast of Reims and Epernay. Characterized by forested hills, streams and vineyards, it is a natural and reflective environment that has attracted people such as Saint Bernard (Clairvaux) and Renoir (Essoyes). The Dumonts have owned vineyards in this area for over two hundred years and today three Dumont brothers work together to produce champagne exclusively from their own 22 hectares.

VINEYARD AREA: 22 hectares

SOIL TYPES: kimmeridgian, chalky clay

GRAPE VARIETIES: pinot noir, chardonnay

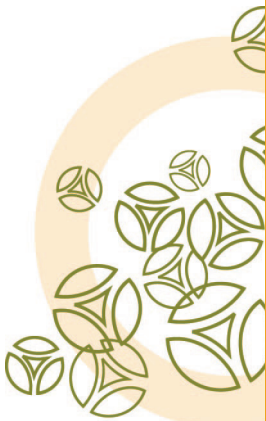
VINEYARD/CELLAR PRACTICES | The soils are a geological extension of those in Chablis, namely kimmeridgian chalky clay. The vineyard is planted with 90% Pinot Noir and 10% Chardonnay. Bernard Dumont's comments are insightful. "We grow grapes on the same soils as the vine growers in the Chablis region. There, they produce white wine from white grapes and here we produce white wine from red grapes."

WINES | Brut NV - a blend of 80% Pinot Noir and 20% Chardonnay. The grapes from their vineyard have qualities that seem less aggressive and more sumptuous than those from the northern districts. In addition, vinification of whole berries at low temperatures enhances this quality of soft elegance. The NV is a blend of vintages typically between two and five years old. It is aged for two years on the lees before disgorgement.

Brut Rosé NV - made exclusively from Pinot Noir. A selection is made in the vineyard from parcels that are particularly ripe and from bunches with deeply colored skins. Fermentation proceeds as with red wines but the wine is drawn off the skins after a day or so with the Dumonts looking carefully at the balance of extraction, color and tannin. This method, known as "saignée", is a tricky art but one that can produce the most natural and delicately complex style of Rosé champagne.

Brut Nature - produced without a dosage or "liqueur d'expédition". It is therefore without cover-up and must succeed quite naturally on its own qualities. In order to produce such a champagne, Dumont chooses wines that are perfectly balanced and pristine. The blend is 85% Pinot Noir and 15% Chardonnay. The Brut Nature is then matured 5 years "sur lattes" before being disgorged. This serves to soften the acidity and enrich the palate. This cuvee wonderfully expresses the special terroir of the Dumont vineyard.

Douce Cuvee - a true Demi-Sec. It is produced from carefully chosen reserve wines which incorporate at least five vintages; presently 1996-2000. The blend which is 80% Pinot Noir and 20% Chardonnay is matured "sur lattes" for five years before being disgorged. The liqueur used for the dosage, "liqueur d'expédition" is taken from a special glass container of aged wine which has been blended with beet sugar. The maturing of the liqueur integrates the sweetness into the wine and adds to the balance and harmony of the Douce Cuvée.


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