

Champagne Jacquinet Dumez

Champagne Jacquinet Dumez is a family-owned and operated winery located in the Premier Cru village of Les Mesneux in the heart of the Montagne de Reims. Aline and Olivier, along with their daughter Diane, are the fourth generation of winegrowers to run the estate. They are independent winegrowers, and they speak their own language of winemaking, staying true to the family's history and traditions. still with terrific freshness. A Blanc de Noirs composed of Pinot Meunier and Pinot Noir, 'Dialogic' is bottled in a round and accessible style after two years on the lees. Supple red fruit, baking spices and a touch of puff pastry and lime zest notes combine here, making this as appealing an aperitif as a companion to dinner. Oak influence and dosage are kept very low, allowing for full transparency of terroir. For Diane, champagne is more than just a beverage; it's an opportunity to combine her thirst for action with her oenologist diploma. The winery cultivates approximately 8 hectares of vines, mainly composed of the classic Champagne grape varieties, with a focus on Pinot Meunier and Pinot Noir. They practice sustainable and responsible viticulture – currently in conversion to organics, their first commitment is to the health of their vineyards and the quality of their wines. The wines are crafted using traditional methods, with a focus on terroir expression, complexity, and elegance.



Brand: Champagne Jacquinet-Dumez

Region: Champagne

Sub-Region: Montagne de Reims

Commune/Village: Les Mesneux

Varietal: 80% Meunier, 20% Pinot Noir

Color: White

Alcohol: 12.5%

Size: 750ml

Harvest Technique: Hand harvested

Soil: limestone rich soils

Fermentation: Stainless steel and neutral oak

Elevage: Approximately 24 months on lees

Winemaker Name: Diane Jacquinet

Sustainable Practice: Yes

Organic: Yes