



# Champagne Dumont-Terrillon | Cuvée Deux A

Brut | Gyé Sur Seine, Côte des Bar

“A conviviality, a personality and duality of the 2As, Audrey and Arnaud...”



- **Dosage:** 6 g/l - **Ageing:** 36 months on lees
- **Composition:** 65% Pinot Noir and 35% Chardonnay
- **Vinification:** 6% oak barrels / 94% Stainless steel Vat
- **Eye:** A radiant yellow hue with honeyed reflections
- **Nose:** The initial scent of cocoa gives way to the complexity of candied citrus fruits with praline nuances.
- **Mouth:** On the palate, enjoy a generous mouth and balanced richness of candied apricots, culminating in a velvety vanilla finish carried by an interesting tension.
- **Food pairing:** Ideal as an aperitif and continued throughout a meal (white meat and vegetarian dishes) or paired with soft cheeses like Camembert.

## The Grower

Audrey and Arnaud are brother and sister born and raised in Gyé Sur Seine in Côte des Bar. They have been able to trace their history back to the 1860s with their great-great-grandfathers Charles MICHELOT and Gustave TERRILLON, both professional winegrowers. Their great-grandfather, André TERRILLON, was the first to plant vines on the Gravilliers hillside in the 1920s, which is today is an emblematic plot. He was also also one of the founders of the Neuville-Buxeuil wine cooperative in 1951. In 1943, the DUMONT-TERRILLON marriage was celebrated, their grandparents André and Madeleine who developed the estate by uniting their respective vines to make a single vineyard. Then their father Michel DUMONT, continued this work of developing the vineyard, from the 1970s, in particular by expanding our Gravilliers plot which today represents 5 Ha. Beyond the vines, their father also passed on to Audrey and Arnaud his passion for the winegrower's profession, the pride of their terroir, the pleasure of working with nature. Now Arnaud and Audrey cultivate ... hectares respecting the tradition and the family history.



## The Terroir

The terroir is mainly clay and limestone, The Dumont-Terrillon parcels have different nuances of it and are on hillside with a great sun exposure and water drainage.

*Dumont-Terrillon champagnes are sourced, imported and distributed by Propellis:*

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