



MAISON

CHARLES MIGNON

À EPERNAY - FRANCE

Cuvée Comte de Marne

Winemaking

Blend*

70 % Chardonnay, 30 % Pinot Noir from the first presses of the Grand Cru terroirs of the Montagne de Reims « Louvois » and the Côte des Blancs « Avize, Cramant, Chouilly ». A blend of one single year's harvest.

Vinification

Picked by hand, pressed near to the parcel and fermented in small thermo-regulated stainless-steel vats. A work of precision, to preserve primary aromas, and the imprint of the Grand Cru terroir. Moderately dosed at 7 g/l to preserve the purity, the complexity and the balance of aromas.

Ageing

Aged in the obscurity of our cellars at a constant temperature of 12° for 36 to 48 months.

Tasting Note

Aspect

Its mellow gold hue is a sign of its ageing. Its mousse is delicate and its bubbles extremely fine.

Nose

A rich, intense nose with a wide aromatic palette encompassing yellow fruit, pear and Mirabel plum, almond, hazelnut and white blossom, such as acacia, with a honeyed, toasted touch.

Palate

The attack is forthright and elegant. It has a purity style that marries the structure and the texture of Pinot Noir with the balance and the freshness of Chardonnay. Perfect balance and immense length.

Food/Wine Pairings

For gourmets and oenophiles, this is the gastronomic champagne par excellence, that will perfectly accompany the most refined cuisine.

* The composition of the blend may evolve depending on the vintage.





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Our last medals 2015-2018

2018

Gold Medal Berliner Wein Trophy

2017

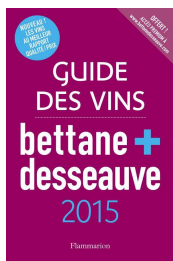
Gold Medal Club 90 Guide Gilbert & Gaillard
Gold Medal Berliner Wein Trophy
Great Gold Medal Catavinum
Silver Medal IWC
Silver Medal Elle à Table
Silver Medal Mundus Vini
Bronze Medal IWSC

2016

Double Gold Medal & Elected **BEST SPARKLING WSWA**
Gold Medal CWSA
Gold Medal Concours Mondial de Bruxelles
Gold Medal Mundus Vini
Gold Medal Challenge International du Vin
Gold Medal Concours International de Lyon
Gold Medal CWSA
Silver Medal IWC 2016
Silver Medal IWSC
Silver Medal Japan Wine Challenge
Silver Medal Vinalies International
1 Star Guide Hachette 2016

2015

Gold Medal « Club 90+ » au Guide Gilbert et Gaillard
Gold Medal CWSA
Gold Medal Challenge International du Vin
Silver Medal Vinalies Internationales
Silver Medal IWSC
Silver Medal Vinalies Internationales « 1000 Vins du Monde 2015 »
Bronze Medal Champagnes Masters
1 Star Great Taste
1 Star Guide Hachette 2015
1 Star Guide des vins « Un Vin Presque Parfait » 2015
Selected 15 / 20 au Guide Bettane et Desseauve 2015



See in video the tasting run by Andreas LARSSON
Best Sommelier of the World 2014