MAISON CHARLES MIGNON

Premium Réserve Brut



<u>Winemaking</u>

Blend*

20% Pinot Noir, 25% Chardonnay, 55% Pinot Meunier from the terroirs of the Marne Valley «Chavot, Monthelon, Moussy, Epernay, Fleury la Rivière, Venteuil, Port à Binson, Jonquery, Barbonne, Bergère les Vertus, Leuvrigny » and the Sézannais « Vitry ». Between 20 and 40 % reserve wines.

Vinification

Picked by hand, pressed near to the vineyard and fermented in thermoregulated stainless-steel vats. A work of precision, to preserve primary aromas, and the imprint of the terroir. Dosage Brut of 9 g/l to preserve the freshness, the fruit, and the organoleptic balance.

Ageing

Aged in the obscurity of our cellars at a constant temperature of 12° for 18 to 24 months.

Tasting Note

Aspect

Pale yellow. Persistent mousse and a chain of fine bubbles

Nose

A generously fruity nose of peach, apricot and stone fruit.

Palate

A fresh attack, creamy mousse, incredible smoothness and delicious flavours of stone fruits.

Food/Wine Pairings

Champagne Charles Mignon Premium Reserve Brut is the perfect aperitif champagne, ideal for cocktails and receptions.

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



Our last medals 2015-2018



Gold Medal Berliner Wein Trophy Gold Medal CWSA Bronze Medal Decanter Commended IWC



2017

Gold Medal Catavinum Gold Medal International Wine Awards Silver Medal Mondial de Bruxelles Silver Medal CWSA Silver Medal Japan Wine Challenge Commended Decanter Commended IWC



Gold Medal Concours Mondial de Bruxelles Gold Medal Gilbert et Gaillard Silver Medal WSWA Silver Medal IWC Silver Medal SMV Canada Silver Medal Japan Wine Challenge Silver Medal CWSA Silver Medal Citadelles du Vin Silver Medal CWWSC







See in video the tasting run by Andreas LARSSON Best Sommelier of the World 2014 <u>https://youtu.be/uhYdUNutIVw</u>

ALCOHOL CAN DAMAGE YOUR HEALTH AND SHOULD BE CONSUMED IN MODERATION





Gold