



MAISON

CHARLES MIGNON

À EPERNAY - FRANCE

CUVEE COMTE DE MARNE

For true gourmets!

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 2015-2019

2019

93/100 au Concours Wine Enthusiast
 36ème au Concours 100 Best Champagne
 9ème au Top 10 des Cuvée Prestige
 by Fine Champagne Magazine
 Gold Medal 90/100 Challenge Gilbert et Gaillard
 Great Gold Medal CWWSC
 Gold Medal Mundus Vini
 Gold Medal Berliner Wein Trophy
 Silver Medal IWSC
 Bronze Medal International Wine Challenge
 Bronze Medal Decanter World Wine Awards
 79,80 Concours Mondial de Bruxelles



2018

Gold Medal Berliner Wein Trophy
 Gold Medal Gilbert & Gaillard



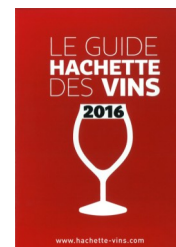
2017

Gold Medal Club 90 Guide Gilbert & Gaillard
 Gold Medal Berliner Wein Trophy
 Great Gold Medal Catavium
 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 CWWSC
 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



See in video the tasting run by Andreas LARSSON
 Best Sommelier of the World 2014
<https://youtu.be/eB62jbnllw>