



CHAMPAGNE CHARLES MIGNOC  
A EPERNAY FRANCE





*Épernay is the capital of the Champagne region,  
a town with a rich historical past,  
snuggled up along the Marne between hillsides and forests,  
and the headquarters of the principle brands of champagne.*

**CHARLES MIGNON,**

*one of the rare houses with a family character,  
is implanted there and fervently holds onto  
its native Champagne identity.*

CHAMPAGNE  
CHARLES MIGNON®





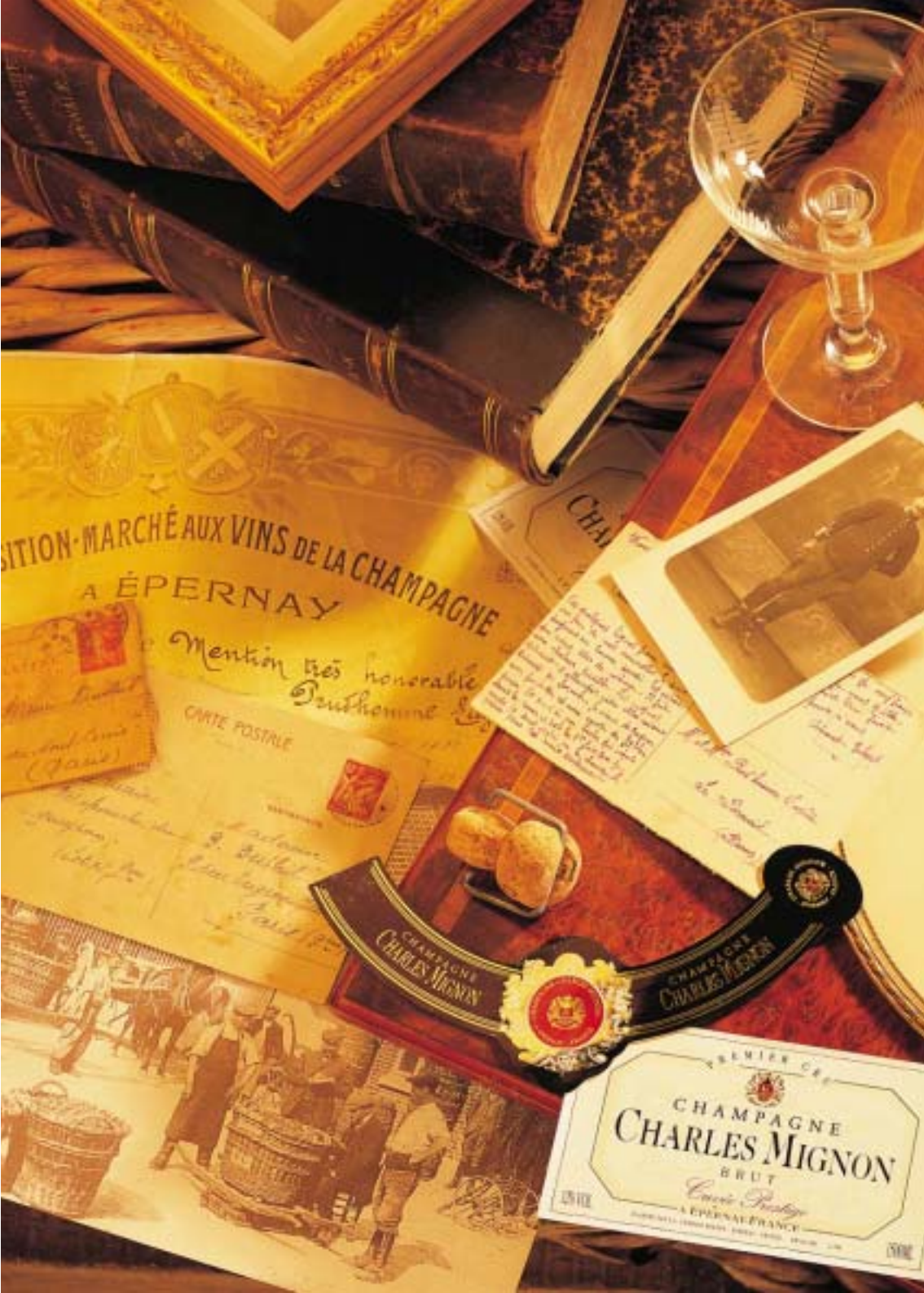
EXPOSITION-MARCHÉ AUX VINS DE LA CHAMPAGNE  
A ÉPERNAY

Mention très honorable  
D'enthousiasme

CARTE POSTALE

Monsieur Charles  
Mignonneux  
Paris

Cher Monsieur  
J'ai l'honneur de vous  
remercier de votre  
aimable lettre  
du 10 courant  
Paris

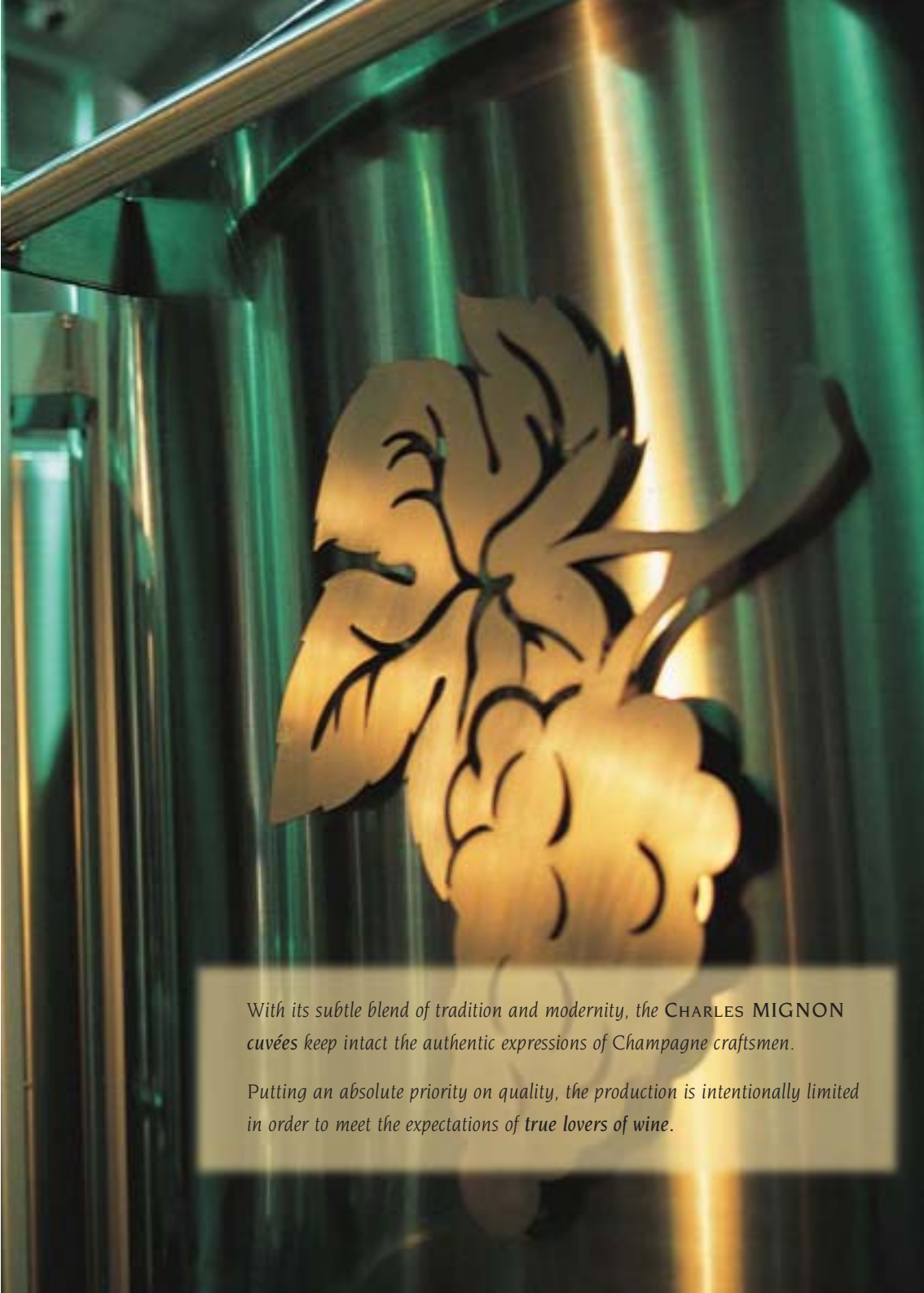




*From generation to generation, the MIGNON family has passed down its passion and know-how that draws from the roots at the heart of noble Champagne traditions.*

*Today, Bruno Mignon perpetuates this love for the vine and wine by bringing a modern touch to them.*



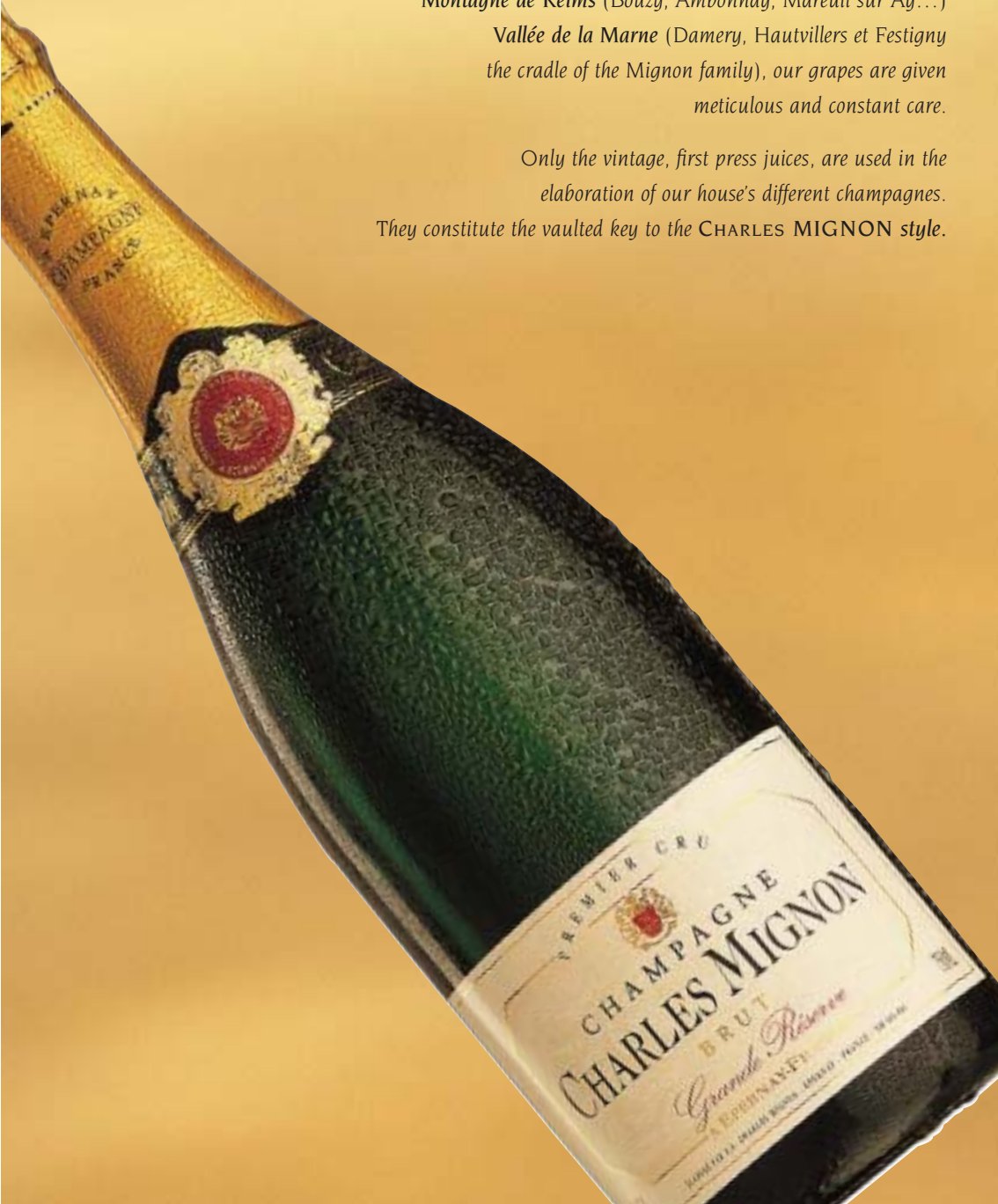


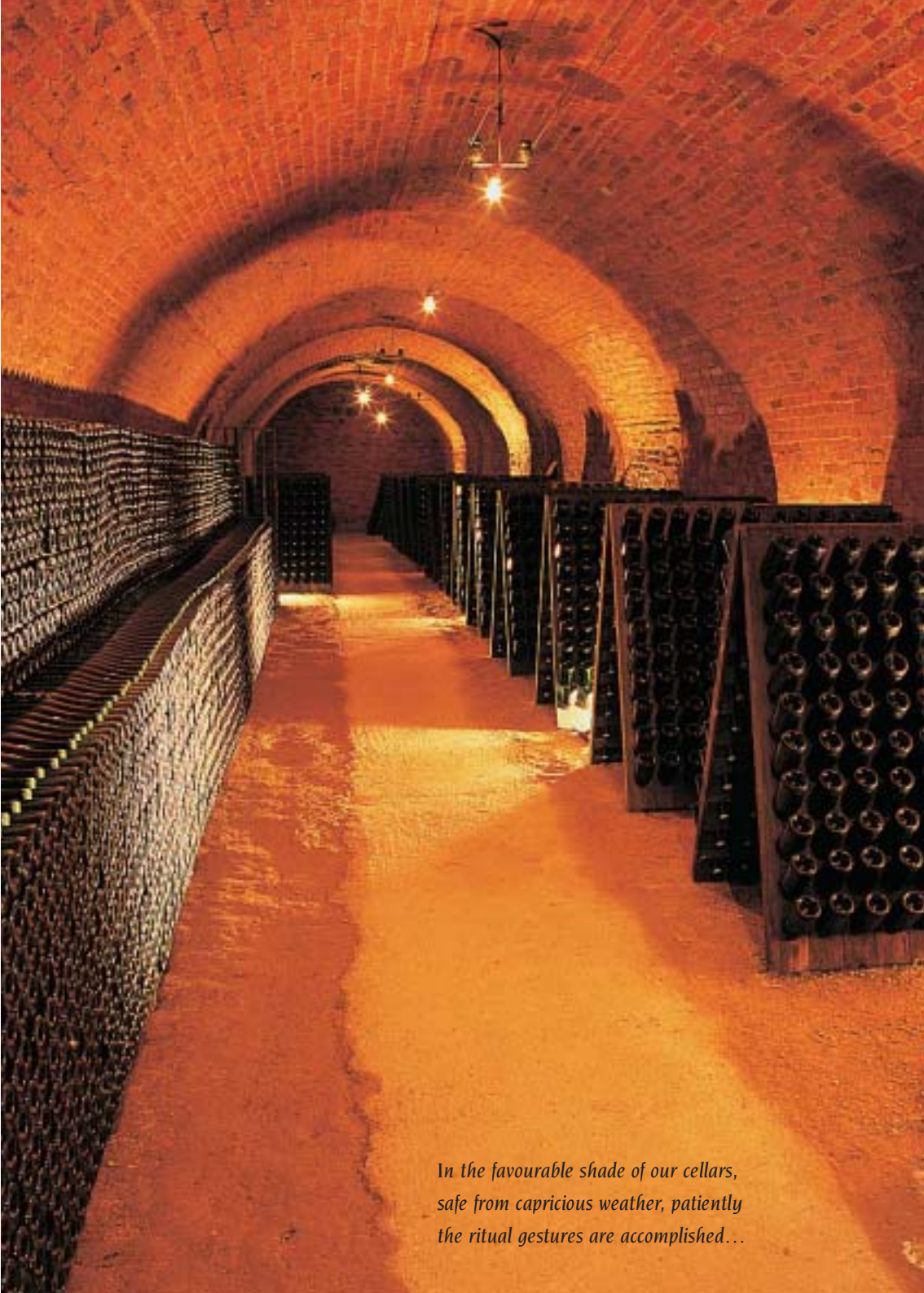
*With its subtle blend of tradition and modernity, the CHARLES MIGNON cuvées keep intact the authentic expressions of Champagne craftsmen.*

*Putting an absolute priority on quality, the production is intentionally limited in order to meet the expectations of true lovers of wine.*

Issued from the prestigious soils of the Marne,  
with their villages with magical names...  
*Côte des Blancs* (Le Mesnil sur Oger, Cramant, Chouilly...)  
*Montagne de Reims* (Bouzy, Ambonnay, Mareuil sur Ay...)  
*Vallée de la Marne* (Damery, Hautvillers et Festigny  
the cradle of the Mignon family), our grapes are given  
meticulous and constant care.

Only the vintage, first press juices, are used in the  
elaboration of our house's different champagnes.  
They constitute the vaulted key to the **CHARLES MIGNON** style.





*In the favourable shade of our cellars,  
safe from capricious weather, patiently  
the ritual gestures are accomplished...*

*In 1893, the gentleman of MARNE sealed a bond  
by marriage with a champagne producer.  
The history of MARNE continues...  
and is completed by joining  
with the CHARLES MIGNON house in 1998.*

*Quintessence of local know-how,  
the COMTE DE MARNE cuvées are elaborated  
using a rigorous selection taken from the noblest  
grapes available taken from the CHARLES MIGNON.*



*Presented in antique bottles,  
a unique 18<sup>th</sup>-century reproduction,  
set in personalized tissue paper,  
the COMTE DE MARNE wines  
are elaborated in a limited and numbered series.*





CHARLES MIGNON®



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[www.champagne-mignon.fr](http://www.champagne-mignon.fr)