



MAISON

# CHARLES MIGNON

À EPERNAY - FRANCE

## BLANC DE BLANCS EXTRA BRUT



### Winemaking

#### Blend\*

100% Chardonnay from the first presses of the terroirs of the Montagne de Reims and the Marne Valley. 15 % reserve wines.

#### 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 terroir. An Extra Brut dosage of 5g/l to preserve its freshness, minerality and purity.

#### Ageing

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

### Tasting Note

#### Aspect

Glimmering golden with persistent mousse and a fine chain of bubbles.

#### Nose

Aromas of white flowers and citrus fruit with a touch of minerality. A nose of purity and precision.

#### Palate

Incisive and precise attack. The low dosage reveals its salinity and minerality. A champagne of great purity - upright, taut and lingering.

### Food/Wine Pairings

Perfect for aperitif, or as an accompaniment to scallops with truffles, a fillet of turbot or a

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