



MADISON

CHARLES MIGNON

À EPERNAY - FRANCE

PREMIUM RESERVE BRUT

Winemaking

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 parcel and fermented in thermo-regulated 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 notes of stone fruit.

Food/Wine Pairings

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

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





MAISON

CHARLES MIGNON

À EPERNAY - FRANCE

Awards 2015-2017

2017



- Gold Medal Catavinum
- Silver Medal Mondial de Bruxelles
- Recommended Decanter
- Recommended IWC



2016



- Gold Medal Concours Mondial de Bruxelles
- Gold Medal Gilbert & 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
- Silver Medal Vinalies Internationales
- Recommended Decanter



2015



- Gold Medal IWSC
- Gold Medal Guide Gilbert et Gaillard
- Gold Medal Concours International de Lyon
- Gold Medal CWSA

