



MAISON CHARLES MIGNON

À EPERNAY - FRANCE

COLORS COLLECTION—EDITION N°1

Enjoy the colors of life®



This collection contains **9 uniques** tints published in a limited and **numbered edition** of **3000 pieces**. This tints are the 2018 most trendy colors according to the fashion week.

WINEMAKING

Blend

Blend of one-third of the 3 grapes varieties (Pinot Noir, Chardonnay and Meunier) from a selection of our best stills wines. Between 20 and 35 % reserve wines.

Vinification

Picked by hand, pressed near to the vineyard 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 8.5g/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 gold appearance with persistent mousse and a chain of delicate bubbles.

Nose

A gourmet nose with generous yellow fruits notes like mirabelle plums and apricots.

Palate

A fresh attack, creamy mousse, incredible smoothness and delicious notes of stone fruit.

Then gourmets yellow fruits notes and a beautiful roundness.