



MAISON CHARLES MIGNON

À EPERNAY - FRANCE

BLANC DE BLANCS

Absolute elegance!



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 parcels and fermented in small thermo-regulated stainless-steel vats. A work of precision, to preserve primary aromas and the imprint of the terroir. Moderately dosed at 7 g/l to preserve the freshness, the minerality and the balance.

Ageing

Aged in the obscurity of our traditional cellars, at a constant temperature of 12°C for 24 to 36 months.

Tasting Note

Aspect

Beautifully golden with persistent mousse and fine chain of ascending bubbles.

Nose

Delicate aromas of yellow fruit, peach and apricot, interwoven with the aromatic structure of the Chardonnay with its minerality, notes of citrus, lemon and grapefruit.

Palate

Incisive and supple on the attack, evolving frankly with freshness and good balance. Aromas of peach and apricot overlay mineral and lemony notes on the finish.

Food/Wine Pairings

A perfect champagne for aperitif, or excellent paired with scallops with truffles, a fillet of Turbot or an assortment of shellfish.

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



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Awards 2016-2017

2017

Gold Medal Gilbert et Gaillard
Silver Medal IWC



2016

91 Points International Wine Report
Gold Medal IWC
Gold Medal Berliner Wein Trophy 2016
Gold Medal Gilbert et Gaillard
Gold Medal CWWSC 2016
Silver Medal IWSC
Silver Medal Citadelles du Vin



International
WINE REPORT