



MAISON CHARLES MIGNON

À EPERNAY - FRANCE

COMTE DE MARNE MILLESIME 2012

For true gourmets!

Winemaking

Blend

From the first presses, the Comte de Marne cuvée was born from the meeting between 55% of Pinots Noirs Grands Crus of the Montagne de Reims "Louvois, Bouzy, Ambonnay" and 45% of Chardonnay Grands Cru from the Côte des Blancs "Avize, Cramant, Chouilly".

Vinification

Picking grapes at optimum maturity, giving the wine a tangy freshness that allows it to thrive for many years in the cellar.

Vinification in thermo-regulated stainless steel vats in small containers to promote organoleptic diversity and compose an atypical cuvée revealing the exceptional character of the year.

The slow foaming accompanied by prolonged aging offers an ideal balance between finesse and structure.

Low dosage of 5 g / L to preserve the purity and subtlety of the vintage.

Ageing

Aged in the obscurity of our cellars at a constant temperature of 12° for 48 to 60 months.

Tasting Note

Aspect

Its mellow gold hue is a sign of its ageing. A creamy mousse and its bubbles extremely fine.

Nose

A rich and elegant nose with a wide aromatic palette encompassing yellow fruit, almond, honey and a light touch of spice.

Palate

The attack is fine and elegant. It has a purity style, delicate evolution with almond, white flower and spice. Beautiful length in the mouth, typical of the great terroirs of Champagne. Perfect balance and immense length. This is the signature of the vintage 2012

Food/Wine Pairings

For oenophiles, this is the gastronomic champagne per excellence, that will perfectly accompany the most refined cuisine.





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Awards 2018-2020



2020

Gold Medal at the challenge Terre de Vins
93 pts /100 at the challenge Gilbert & Gaillard
Silver Medal at the International Wine Challenge



2019

94/100 at the challenge Wine Enthusiast
36ème / 100 at the Best Champagne challenge
9th in the Top 10 on the Cuvée Prestige
by Fine Champagne Magazine

2018

Great Gold Medal Gilbert & Gaillard 2018
Gold Medal IWSC 2018
Gold Medal Mundus Vini 2018
Gold Medal Berliner Wein Trophy 2018
Gold Medal IWSC 2018
Silver Medal IWC 2018
Silver Medal Decanter 2018