



MAISON CHARLES MIGNON

À EPERNAY - FRANCE

CUVÉE COMTE DE MARNE ROSE

A gastronomic rosé!



Winemaking

Blend*

70% Chardonnay, 30% Pinot Noir, from the first presses of the Grand Cru terroirs of the Montagne de Reims « Louvois, Bouzy » and the Côte des Blancs « Avize, Cramant, Chouilly ». A blend of one single year's harvest.

Vinification

Manual picking and selection of the best grapes from Grand Cru classified terroirs, which achieves the desired balance. Slow and gradual pressing of whole bunches near the vineyard plots to extract the best juices, the "cuvée" juices; guaranteeing optimum quality. Minimalist vinification in thermo-regulated stainless steel vats in small containers in order to respect the typicity of each terroir. These terroirs are then assembled with care in order to obtain generous wines full of liveliness. Malolactic fermentation to allow the aromas to gain in complexity. The still red wine of Pinot Noir comes from an emblematic village: Bouzy, classified Grand Cru. Obtained by maceration and incorporated at 5 to 8% in the blend to obtain a delicately tinted rosé. The role of the dosage at 7g / L is to create an exceptional balance combining complexity and structure.

Ageing

Aged in the obscurity of our cellars, at a constant temperature of 12°C for 24 to 48 months.

Tasting Note

Aspect

Delicate rose petal pink. Persistent mousse and a chain of fine bubbles.

Nose

A rich nose of intense red fruit, wild cherry, black cherry, wild strawberry, intermingled with acacia blossom and lightly buttery, toasty notes.

Palate

An elegant evolution that marries the structure and the smoothness of Pinot Noir with the freshness of Chardonnay. A pure, full-bodied style of excellent balance and persistence.

Food/Wine Pairings

For epicureans this is the perfect gastronomic champagne to accompany the most refined cuisine.

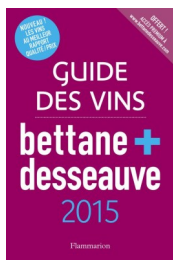
* The composition of the blend may evolve depending on the vintage.



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Awards 2014-2021



2021

95 pts / 100 at Catavinum WWSC

2020

93 pts /100 at Gilbert & Gaillard Challenge

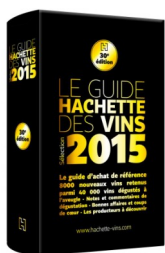
16 pts / 100 at Gault & Millau Guide
Silver Medal IWSC

2019

92/100 at Wine Enthusiast competition

92/100 at Wine & Spirits competition

Silver Medal at international de Lyon competition



2017

Gold Medal Gilbert et Gaillard

Silver Medal « Outstanding » IWSC

2016

Selected Guide Dussert-Gerber 2016



2015

Silver Medal at Mondial de Bruxelles

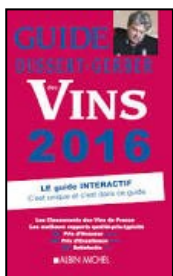
One star Guide des vins « Un Vin Presque Parfait » 2015

92/100 Gilbert et Gaillard 2017

Selected: 14.5 / 20 Guide Bettane et Desseauve 2015

Selected Guide Hachette des Vins 2015

Recommended Guide Dussert-Gerber des Vins



2014

Gold Medal Gilbert et Gaillard

Gold Medal Concours International de Lyon

Recommended Guide Dussert-Gerber des Vins