



MAISON  
**CHARLES MIGNON**

À EPERNAY - FRANCE

## CUVEE COMTE DE MARNE

For true gourmets!

### Winemaking

#### Blend\*

70 % Chardonnay, 30 % Pinot Noir from the first presses of the Grand Cru terroirs of the Montagne de Reims « Louvois » 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. 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. 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° for 36 to 48 months.

### Tasting Note

#### Aspect

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

#### Nose

A rich, intense nose with a wide aromatic palette encompassing yellow fruit, pear and Mirabel plum, almond, hazelnut and white blossom, such as acacia, with a honeyed, toasted touch.

#### Palate

The attack is forthright and elegant. It has a purity style that marries the structure and the texture of Pinot Noir with the balance and the freshness of Chardonnay. Perfect balance and immense length.

### 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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## Our last medals 2016-2021

### 2021

96 pts /100 Catavinum WWSC

### 2020

16 pts /20 Gault & Millau Guide  
92 pts /100 Gilbert & Gaillard Challenge  
Silver Medal at International Wine Challenge

### 2019

93/100 au Concours Wine Enthusiast  
36ème au Concours 100 Best Champagne  
9ème au Top 10 des Cuvée Prestige  
by Fine Champagne Magazine  
Gold Medal 90/100 Challenge Gilbert et Gaillard  
Great Gold Medal CWWSC  
Gold Medal Mondus Vini  
Gold Medal Berliner Wein Trophy  
Silver Medal IWSC

### 2018

Gold Medal Berliner Wein Trophy  
Gold Medal Gilbert & Gaillard

### 2017

Gold Medal Club 90 Guide Gilbert & Gaillard  
Gold Medal Berliner Wein Trophy  
Great Gold Medal Catavinum  
Silver Medal IWC  
Silver Medal Elle à Table  
Silver Medal Mondus Vini

### 2016

Double Gold Medal & Elected **BEST SPARKLING** WSWA  
Gold Medal CWWSC  
Gold Medal Concours Mondial de Bruxelles  
Gold Medal Mundus Vini  
Gold Medal Challenge International du Vin  
Gold Medal Concours International de Lyon  
Gold Medal CWSA  
Silver Medal IWC 2016  
Silver Medal IWSC  
Silver Medal Japan Wine Challenge  
Silver Medal Vinalies International  
Gold Medal « Club 90+ » au Guide Gilbert et Gaillard  
Gold Medal CWSA  
Gold Medal Challenge International du Vin  
Silver Medal Vinalies Internationales



Gold



See in video the tasting run by Andreas LARSSON  
Best Sommelier of the World 2014  
<https://youtu.be/eB62jbnllw>