



MAISON  
**CHARLES MIGNON**  
À EPERNAY - FRANCE

## BIO—ORGANIC

The remarkable Organic cuvee



### Winemaking

#### Blend\*

55% meunier, 30% pinot noir, 15% chardonnay from the first presses of organic grapes from the Montagne de Reims.

#### Vinification

Manual harvest, pressing at low pressure for several hours. Vinified in temperature-controlled stainless steel vats. Precision vinification, preservation of primary aromas, aromas from the Champagne region. Moderate dosage of 6g / L to preserve freshness, fruitiness and balance of flavors.

#### Ageing

Aging in the dark of traditional cellars at a constant temperature of 12 ° C for 24 to 36 months.

### Tasting Note

#### Aspect

Golden yellow color, a persistent mousse accompanied by a bead of fine bubbles.

#### Nose

A rich, intense and complex bouquet. Delicate aromas of pastry, apple and a floral touch.

#### Palate

The blend of three grape varieties reveals flavors of white fruit, stone fruit and subtle pastry notes.

### Food/Wine Pairings

A perfect champagne for food and Champagne pairings with, for example, a fillet of poultry stuffed with foie gras, a roasted quail, Lobster ravioli with fine herbs.

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