



MAISON  
**CHARLES MIGNON**  
À EPERNAY - FRANCE

## PREMIUM RESERVE ROSE



### Winemaking

#### Blend\*

Blending based on our Premium Reserve Brut with 55% Meunier, 25% Chardonnay, 20% Pinot Noir whose 7% of Red Coteaux Champenois.

#### Vinification

Picked by hand, pressed with low pressure. fermented in small thermo-regulated stainless-steel vats. A work of precision, to preserve primary aromas and the imprint of the terroir. A Moderately dosed at 8 g/l to preserve all its freshness, fruit and 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

salmon-pink hue with persistent mousse and lively chain of fine bubbles.

#### Nose

Expressive aromas of red fruits like strawberry, redcurrants. Combine harmoniously with fresher notes of flowers such as rose.

#### Palate

Generous palate; balanced, fresh and dominated by the fruits such as wild strawberry, blueberry. Delivering a sensation of fullness mouth.

### Food/Wine Pairings

The ideal cuvee for your receptions. It marries perfectly with scallop carpaccio, salmon tartare or strawberry tartelet.

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