



MAISON  
**CHARLES MIGNON**  
À EPERNAY - FRANCE

## COMTE DE MARNE MILLESIME 2015

For true gourmets!

### Winemaking

#### Blend

From the first presses, the Comte de Marne Cuvee Vintage 2015 was born from the meeting between 72,50% of Chardonnay Grand Cru from the Côte des Blancs "Avize , Chouilly " and 27,50% of Pinot Noir Grand Cru of the Montagne de Reims "Louvois, Bouzy" . Blend made from 100% of the 2015 harvest.

#### 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 6 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 60 months.

### Tasting Note

#### Aspect

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

#### Nose

The nose reveals elegant and balanced notes of white flowers, peaches, almonds and delicate mineral notes.

#### Palate

The 2015 vintage reveals an aromatic richness, an ideal balance and great finesse. The predominantly Chardonnay blend provides a precise development in the mouth and a perfect balance between freshness and minerality. The flavors are pleasant with floral, light citrus, almond blossom notes and a finish revealing a nice minerality and salinity.

### Food/Wine Pairings

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

