



CHAMPAGNE  
**CHARLES MIGNON**  
À EPERNAY - FRANCE

## BLANC DE BLANCS BRUT

Place to elegance!



### Winemaking

#### Blend\*

100% Chardonnay from the first presses of the terroirs of the Montagne de Reims and the Marne Valley. 15 % reserve wines.

#### Vinification

Picked by hand, pressed near to the parcels and fermented in small thermo-regulated stainless-steel vats. A work of precision, to preserve primary aromas and the imprint of the terroir. Moderately dosed at 7 g/l to preserve the freshness, the minerality and the 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

Beautifully golden with persistent mousse and fine chain of ascending bubbles.

#### Nose

Delicate aromas of yellow fruit, peach and apricot, interwoven with the aromatic structure of the Chardonnay with its minerality, notes of citrus, lemon and grapefruit.

#### Palate

Incisive and supple on the attack, evolving frankly with freshness and good balance. Aromas of peach and apricot overlay mineral and lemony notes on the finish.

### Food/Wine Pairings

A perfect champagne for aperitif, or excellent paired with scallops with truffles, a fillet of Turbot or an assortment of shellfish.

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



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## Awards 2016-2022

### 2022

93 pst/100 Gold at the Catavinum WWSC

90 pts Wine Enthusiast



### 2020

90+ au concours Gilbert & Gaillard



### 2017

Gold Medal Gilbert et Gaillard

Silver Medal IWC

### 2016

91 pts / 100 International Wine Report

Gold Medal IWC

Gold Medal Berliner Wein Trophy 2016

Gold Medal Gilbert et Gaillard

Gold Medal CWWSC 2016

Silver Medal IWSC

Silver Medal Citadelles du Vin



*International*  
**WINE REPORT**