



CHAMPAGNE

CHARLES MIGNON

À EPERNAY - FRANCE

BLANC DE BLANCS EXTRA BRUT

The incarnation of elegance!



Winemaking

Blend*

100% Chardonnay from the first presses of the terroirs of the Montagne de Reims and the Marne Valley. 15% reserve wines which give the blanc de blancs a silky and discreet evolution.

Vinification

Manual picking and selection of the best grapes, which helps achieve the desired balance. Pressing of whole bunches near the vineyard plots; guaranteeing optimum quality. Vinification in thermo-regulated stainless steel vats, regulated alcoholic fermentation to obtain aromas of great lightness and finesse. Malolactic fermentation allows Chardonnay to flourish and gain in greediness with subtle pastry aromas. An Extra Brut dosage of 5g/l to preserve its freshness, minerality and purity.

Ageing

Aged in the obscurity of our traditional cellars, at a constant temperature of 12° for 36 months.

Tasting Note

Aspect

Glimmering golden with persistent mousse and a fine chain of bubbles.

Nose

Aromas of white flowers and citrus fruit with a touch of minerality. A nose of purity and precision.

Palate

Incisive and precise attack. The low dosage reveals its salinity and minerality. A champagne of great purity - upright, taut and lingering.

Food/Wine Pairings

Perfect for aperitif, or as an accompaniment to scallops with truffles, a fillet of turbot or a platter of shellfish.

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



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Awards 2018-2019

2019

Gold Medal 90/100 au Challenge Gilbert & Gaillard

2018

Gold Medal Gilbert & Gaillard 2018

Bronze Medal CWSA

