



CHAMPAGNE  
**CHARLES MIGNON**

À EPERNAY - FRANCE

## BLANC DE NOIRS

A revelation!

### Winemaking

#### Blend\*

70% Pinot noir, 30% Pinot Meunier. From the first presses of the terroirs of the Marne Valley and the Coteaux d'Épernay.

#### Vinification

Picked by hand, pressed near to the parcel et fermented in thermo-regulated stainless-steel vats. A work of precision, to preserve primary aromas, and the imprint of the terroir. Dosage Brut 8g/l to preserve all its freshness, its fruit and its smoothness.

#### Ageing

Aged in the obscurity of our cellars, at a constant temperature of 12° for 18 to 24 months.

### Tasting Note

#### Aspect

The palest of golds. Persistent mousse and a fine chain of bubbles.

#### Nose

A generous nose with delicious aromas of redcurrant and white fruit.

#### Palate

Supremely fresh with creamy mousse, smoothness and notes of stone fruit. A succulent and mouth-watering cuvee.

### Food/Wine Pairings

Champagne Charles Mignon Blanc de Noirs is a superb aperitif champagne but also makes a fine match for charcuterie and white meats.



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



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Awards 2018-2022

**2022**

90 pst Wine Enthusiast

**2020**

Gold Medal Challenge Gilbert & Gaillard

**2019**

Gold Medal Challenge Gilbert & Gaillard

**2018**

Gold Medal Gilbert & Gaillard 2018

