



CHAMPAGNE

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 Wine. 15% reserve wine from a solera started in 2016.

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.