



PREMIUM RÉSERVE BRUT 75 cl

Also available as 20 cl, 37.5 cl, 150 cl.

BLEND*

55% **25%** **20%**

Meunier Chardonnay Pinot Noir

including 15% reserve wine from a solera started in 2016. Based on terroirs from the Vallée de la Marne "Chavot, Monthelon, Moussy, Vinay, Epernay, Fleury-la-Rivière, Venteuil, Port-à-Binson, Jonquery, Barbonne, Bergère-lès-Vertus, Leuvrigny" and the Sézannais "Vitry".

VINIFICATION

Vinification in temperature-controlled stainless steel tanks.

Slow alcoholic fermentation at low temperature.

Complete malolactic fermentation.

Brut dosage of 9g/L.



AGEING

Aged in our cellars at a constant temperature of 12°C for 24 months.

TASTING NOTES

The nose is generous with aromas of yellow fruit, vine peach, apricot and a touch of brioche. On the palate, a creamy mousse, roundness and stone fruit. A rich finish with the complex aromas that are the signature of our Solera.

PERFECT PAIRINGS

Champagne Charles Mignon Premium Réserve Brut is a perfect aperitif wine, ideal for cocktails and receptions.

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