

MAISON CHARLES MIGNON

BRUT GRAND CRU « Cuvée Comte de Marne » ROSÉ NV CHAMPAGNE



This Cuvée Comte de Marne Rosé will charm you with its shining color; between grey and orangey, it is topped with a nice ring of fizziness caused by very fine bubbles. On the nose, the wine initially displays floral notes with a subtle rose fragrance. A pretty bouquet, very intense and complex, with a round mouth, lightly spicy, where nice aromas of hazelnuts and apricot dominate this cuvée. A very well flavored and distinguished wine.

ORIGIN

Epernay, France

APPELLATION

Champagne

VINEYARD

Clay-limestone soils

BLEND

30% Pinot Noir;
70% Chardonnay

FARMING

Harvested and sorted separately based on ripeness

WINEMAKING

Methode
Champenoise
36-48 months in
bottle prior to release

DOSAGE:

7 gr.

Cuvée Comte de Marne Brut Grand Cru is produced only in top vintage years, in small quantities. It is based on 55% Pinot Noir and 45% Chardonnay, and the Rosé is then produced with the addition of 10 to 15% Bouzy Rouge, a high-quality Pinot Noir from the Grand Cru village of Bouzy famous for its red wine. The Pinot Noir and Chardonnay are selected from the best plots in « Grand Cru » villages (Louvois and Bouzy for the Pinot Noir, Chouilly, Cramant and Avize for the Chardonnay) where the vines find expression in the clay limestone soils. Vinification in small stainless-steel tanks, with systematic malolactic fermentation. The wine is then aged for three years in the Charles Mignon cellars before being bottled in replica 18th century bottles. Dosage: 8gr.

Maison Charles Mignon is located in Epernay, capital of the Champagne region and a town with a rich historical past, snuggled up along the Marne River between hillsides and forests of the Vallée de la Marne region. Since 2003, Charles Mignon is one of the few family Champagne houses to be a member of the prestigious Union des Maisons de Champagne. In 1995, Bruno Mignon, great grandson of a winemaker, created Charles Mignon. With his wife Laurence, they perpetuate this love for the vine and wine while bringing a modern touch. The House owns a vineyard in Chouilly, a “Grand Cru” listed village. It is complemented by a family vineyard in the prestigious soils of the Vallée de la Marne and with supplying contracts, vines that are well spread out between the Côte des Blancs as a majority, Montagne de Reims and Vallée de la Marne.

ACCOLADES

Beverage Tasting Institute – 93 points

Wine Enthusiast Magazine – 92 points

Wine & Spirits Magazine – 92 points

Vinous – 92 points

“With the addition of red wine from the village of Bouzy to the blend of Pinot Noir and Chardonnay, this wine has a subtle, pale rosé color. Fruit flavors are intense, revealing red currants, great acidity and a strong mineral, tangy texture. The wine is just now ready to drink.” –W.E.

