

MAISON CHARLES MIGNON

PREMIUM RESERVE BRUT « Blancs de Blancs » NV CHAMPAGNE



ORIGIN

EPERNAY

APPELLATION

Champagne

VINEYARD

Clay-limestone soils

BLEND

100% Chardonnay

FARMING

Hand-harvested and sorted separately based on ripeness.

WINEMAKING

Methode Champenoise
Aged 24 -36 months.

DOSAGE:

7 g/l

The Blanc de Blancs has a persistent mousse and a fine chain of ascending bubbles. The nose is full of white stone fruits, with notes of lemon, grapefruit and minerality. The palate has a freshness and balance combined with essences of peach, apricot, stone and lemon on the finish.

This Blanc de Blancs Premium Reserve Brut Champagne is 100% Chardonnay from the first presses of the terroirs of the Montagne de Reims and Vallee de la Marne estate vineyards. Picked by hand, pressed near to the parcels and fermented in small thermo-regulated stainless-steel vats to preserve primary aromas and the imprint of the terroir. Moderately dosed at 7 g/l to preserve the freshness, the minerality and the balance

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, the 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 are spread out between predominately Côte des Blancs, Montagne de Reims and Vallée de la Marne.

ACCOLADES

International Wine Report – 91 Points

“The Brut Premium Reserve from Charles Mignon opens to aromas of apple and lemon zest which are joined by toasted brioche. On the palate this possesses a lovely texture and mousse that leads into the crisp, mineral laced finish. A lovely Champagne to drink early on or cellar for a few years.” –I.W.R.

