

MAISON CHARLES MIGNON

BRUT GRAND CRU « Cuvée Comte de Marne » NV CHAMPAGNE



ORIGIN

Epernay, France

APPELLATION

Champagne

VINEYARD

Chouilly vineyard for Chardonnay with and Avize & Cramant Grand Cru and Vineyards from around *Louvois & Buzy* for Pinot Noir

BLEND

70% Chardonnay
30% Pinot Noir;

FARMING

Harvested and sorted separately based on ripeness

WINEMAKING

Methode Champenoise
36-48 months in bottle prior to release

DOSAGE: 8 gr.

The intense golden appearance is topped with a slight fizzy foam of great finesse with subtle little bubbles. On the nose, the wine initially displays floral notes like acacia immediately followed by dried fruit notes and almond. On the palate, a sweet and delicate interplay of floral notes and candied fruit aromas reflect the quality of the grapes.

Cuvée Comte de Marne Brut Grand Cru is produced only in top vintages, and in small quantities. It is composed of Pinot Noir and Chardonnay, selected from the best plots in “Grand Cru” villages (*Louvois* and *Buzy* for the Pinot Noir; *Chouilly*, *Cramant* and *Avize* for the Chardonnay) where the vines find expression in the clay limestone soils. Vinification is done in small stainless steel tanks, with systemic malolactic fermentation. The wine is then aged for three years in the Charles Mignon cellars before being bottles in replica 18th-century bottles.

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 Marne Valley (*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 Maison Charles Mignon. With his wife, Laurence, they perpetuate their love for the land 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 supplemented grapes from growers with have long-standing contracts. The vineyards are spread out between the *Côte des Blancs* (most of the vineyards), *Montagne de Reims* and *Vallée de la Marne*.

ACCOLADES

International Wine Report – **93 points**

Wine Enthusiast – **93 points**

Wine and Spirits Magazine – **92 points**

Vinous – **92 points**

“Blending fruit from grand cru vineyards in the Montagne de Reims and the Côte des Blancs, this is a richly textured wine. It has structure as well as minerality, ripe white and citrus fruits, and good potential. Drink from 2021.” –W.E.

