



Pierre Mignon, Brut Rosé, Champagne, France (37.5cl.)

Producer Profile

Champagne Pierre Mignon is a family owned house located in Le Breuil in the Marne Valley.

Over several generations, the family estate has grown significantly with vineyards in the Marne Valley, Côte des Blancs and Épernay. Mignon produces Champagnes with a fresh, vibrant character. All of the wines are made within their own cellars where attention to detail and quality is paramount.

Viticulture

The typicality and diversity of the terroirs make it possible to prepare high quality champagnes of character. The vineyard of 14 hectares is spread over the whole of Champagne area - Marne Valley, Côtes des Blancs and Épernay region, planting Pinot Meunier (60%), Pinot Noir (10%), and Chardonnay (30%). All of the picking is done by hand.

Winemaking

The Press and Fermenting facilities have been entirely redesigned and now cover 2,500 m². The fermenting room is air conditioned and thermo regulated and press is ultra-modern. After the careful blending process all of the wines are aged for at least 3 years before release to ensure unwavering quality. The dosage for this wine is 8g/l and the wine is aged for 36 months.

Tasting Note

A beautifully coloured rosé with delicate red berry fruit on the nose with hints of biscuity complexity. Bright, juicy and creamy on the palate with a core of ripe red fruit and a delicately scented finish.

Food Matching

Perfect as an aperitif or with a red fruit dessert.



Product code: 2921

Technical Details

Varieties:

Pinot Meunier 70%
Chardonnay 15%
Pinot Noir 15%



ABV: 12%

Closure: Natural cork

Colour: Rose

Style: Champagne

Case Size: 12 x 37.5cl

Oak Ageing

No oak ageing

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