



# Pierre Mignon, Brut Vintage Prestige, Champagne, France, 2015

## 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

A wine marked by the diversity of terroirs used to make it, resulting in a high-quality blend with impeccable character. Pierre Mignon's 14 hectares are spread across the region, including the Marne Valley, Côtes des Blancs and Épernay. Plantings are predominantly Pinot Meunier (60%), with Chardonnay (30%) and Pinot Noir (10%), all meticulously harvested by hand.

## Winemaking

In order to continually improve quality, Pierre Mignon has set up a very strict selection process for the grapes and pressed juices, with a meticulous settling stage and rigorous control of the fermentations. The extreme care taken over the production of the wines reduces the need for filtration, thereby preserving all of the flavour for the subsequent blends. Jean-Charles Mignon is responsible for all of Pierre Mignon's Champagnes and regularly produces new wines such as Vintage Prestige.

## Tasting Note

This gastronomic Champagne reflects the excellent quality of the 2015 vintage. The aromatics are particularly expressive with notes of white peach and mirabelle plums, dried fruit and toasted almonds. Its persistent, delicate bubble reflects its finesse while its butter and brioche character indicate its development. Perfect for drinking now but it still has great ageing potential.

## Food Matching

Superb as an aperitif or served with dishes such as roasted fillet of John Dory, lobster or turbot poached in butter, and a delight with smooth pate with figs.

## Awards



Product code: 4824

## Technical Details

### Varieties:

Pinot Meunier 55%  
Pinot Noir 35%  
Chardonnay 10%

**ABV:** 12.5%

**Closure:** Natural cork

**Colour:** White

**Style:** Champagne

**Case Size:** 6 x 75cl

### Oak Ageing

No oak ageing



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