

Pierre Mignon, Cuvée Pure, Champagne, France

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, with Chardonnay and Pinot Noir, 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 Cuvée Pure. A delicate zero dosage blend matured in their cellars with 5 years on the lees.

Tasting Note

A straw yellow colour with fine and delicate bubbles. The aromas are complex, with hints of mushrooms, roasted hazelnuts and ripe fruit, with a wonderful sense of freshness carried by fine citrus fruit notes. On the palate it is luxurious and charming with perfectly integrated bubbles and round, full-bodied flavours that give way to notes of dried fruit and brioche. Poised acidity brings tension and backbone to this cuvée as well as persistent length.

Food Matching

Cuvée Pure makes an excellent addition to any meal but also has enough tension to be served as an aperitif.

Product code: 4946

Technical Details

Varieties:

Pinot Meunier 55% Chardonnay 35% Pinot Noir 10%





ABV: 12% Closure: Natural cork Colour: White Style: Champagne Case Size: 6 x 75cl

Oak Ageing
No oak ageing

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