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WINE

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#### Pierre Mignon, Grande Réserve, Champagne, France (37.5cl.)

Product code: 2919



#### Pierre Mignon, Brut Prestige, Champagne, France (150cl.)

Product code: 2915



#### Pierre Mignon, Cuvée Pure, Champagne, France

Product code: 4946



## Pierre Mignon, Grande Réserve Premier Cru, Champagne, France

Product code: 2916



### 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 m<sup>2</sup>. 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.

### Oak Ageing

No oak ageing

### Tasting Note

A crisp, well balanced champagne with citrus hints on the nose overlaid with touches of brioche and yeastiness. The palate is fresh, clean and lively with a creamy mousse and long finish.

### Food Matching

Mushrooms and Champagne are a great pairing, so any sort of appetizer you can create

using mushrooms will go nicely. Or try it with Sushi, a real treat!

## Awards

### Decanter 90 Points

Melted candle wax and the flesh of ripe plums combine on the nose. Simmered fruit compote notes with foamy freshness on the palate with good intensity and reasonable length. 91 Points, TH, Oct 2020.



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

Product code: 2921



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

Product code: 4824



## Technical Details

### Varieties:

Pinot Meunier 80%

Chardonnay 10%

Pinot Noir 10%



### ABV:

12%

### Style:

Champagne

### Closure:

Natural cork

### Case Size:

6 x 75cl

### Colour:

White

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