



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

## 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

Tradition Champagne methods used including cold settling, low temperature fermentation and light filtration.

## Tasting Note

A blend of structure and vivacity, beautiful aromatic complexity, dense and distinguished, with very good persistence. Bright yellow, aromatically intense with mineral notes, yellow fruit and brioche, the palate is dry, firm and zesty, attractive creaminess and length.

## Food Matching

Risotto and white truffle.



Product code: 2915

### Technical Details

#### Varieties:

Pinot Meunier 55%  
Chardonnay 35%  
Pinot Noir 10%



**ABV:** 12%

**Closure:** Natural cork

**Colour:** White

**Style:** Champagne

**Case Size:** 3 x 150cl

#### Oak Ageing

No oak ageing

[Order online](#) or email [orders@alliancewine.com](mailto:orders@alliancewine.com)