



Pierre Mignon, Grande Réserve Premier Cru, 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

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 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



Product code: 2916

Decanter 90 Points



Technical Details

Varieties:

Pinot Meunier 80%
Chardonnay 10%
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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