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Related Wines > Pierre Mignon, Brut Rosé, Champagne, France

Product code: 2917







Pierre Mignon, Grande Réserve Premier Cru, Champagne, France

Product code: 2916 Award: Decanter 90 Points







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

Product code: 2915





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

Product code: 2919



### **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

Time: N/A Type: N/A

# **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**



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

Product code: 4824







Pierre Mignon, Brut Rosé, Champagne, France (37.5cl.) Product code: 2921







Mushrooms and Champagne are a great pairing, so any sort of appetizer you can create using mushrooms will go quite nicely. Or try it with Sushi, a real treat!

**Technical Details** 

Varieties: Pinot Meunier 80%

Chardonnay 10% Pinot Noir 10%





**ABV**: 12%

Style:

% Champagne

Closure: Natural cork **Case Size:** 12 x 37.5cl

**Colour:** White

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