

Champagne Christophe Mignon

ADN DE MEUNIER ROSÉ DE SAIGNÉE EXTRA BRUT

Composition : 100% Meunier

Added sugar : Between 2 and 5 g/L

Grapes harvested : 2016

Bottling and disgorgement : following the lunar calendar

Content : Bottle 75cl

Terroir

Vineyard : in Festigny and Le Breuil.

Soil : a silty, clay limestone - Terroir : Marne Valley

Orientation : south/south-west

Vines : 50 years old - Parcel « La Brousse » - Le Breuil

Our working methods are « alternative », but without any certification. We follow the lunar calendar.

Harvest

Manually harvested with careful monitoring and control of grape maturity. **Destemming : 90%**

Vinification

Stainless steel or enamelled steel tanks.

No malolactic fermentation

Bottled in : 2017

Average ageing in bottle : 40 months

Disgorgement : date is indicated on the label

Maceration time : about 20 hours

Tasting

Dark salmon color, with elegant ruby highlights, delicate and persistent ring of bubbles.

Fruity, powerful and enjoyable, with almonds, spices and black chocolate notes.

Powerful, intense and vinous in the mouth, with forest fruits, strawberry and raspberry notes. Ends with silky, pure and expressive finish.

