

Champagne Christophe Mignon

ADN DE FONDRE PINOT NOIR EXTRA BRUT

Composition : 100% Pinot Noir

Added sugar : Between 3 and 5 g/L

Grapes harvested : 2015

Date of 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 : parcel called « La Brousse » located in 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. We use two pneumatic presses, 2 000 and 4 000 kgs capacity.

Vinification

Divided into plots. Stainless steel or enamelled steel tanks. **No malolactic fermentation**

Bottled in : 2016

Ageing one year in oak tuns

Average ageing in bottle : 40 months

Disgorgement : date is indicated on the label

Tasting

A beautiful shimmering hue, with elegant highlights, delicate and persistent ring of bubbles.

Very clean and delicate nose, with subtle woody notes.

Powerful mouth with high precision, very tasty with toasted almond flavors.

