

Champagne Christophe Mignon

ADN DE MEUNIER EXTRA BRUT

Composition : 100% Meunier

Added sugar : Between 2 and 5 g/L

Grapes harvested : 2015/2016 (50% of each year)

Bootling and disgorgement : following the lunar calendar

Contents : Bottle 75cl – Magnum 150cl

Terroir

Vineyard : in Festigny and Le Breuil.

Soil : a silty, clay limestone - Terroir Marne valley

Orientation : south/south-west

Vines : average age of the plots is 46 years

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**

Each terroir is vinified and kept separately 5 months on lees before blending ; and 12 additional months on fine lees for reserve wines.

Bottled in : 2017

Average ageing in bottle : 48 months

Disgorgement : date is indicated on the label

Tasting

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

Harmonious and very elegant white flowers nose.

Round and silky in the mouth. Good mineral grip and freshness. Ends with a lingering finish, with touch of elegant bitterness.

