

# Champagne Christophe Mignon

## ADN DE FONDRE 3 CEPAGES BRUT NATURE

**Composition :** 1/3 Meunier + 1/3 Pinot Noir + 1/3 Chardonnay

**Added sugar :** 0 g/L

**Grapes harvested :** 2015

**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 :** average age of the plots is 38 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**

**Bottled in :** 2017

**Ageing one year in oak tuns**

**Average ageing in bottle :** 5 years

**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.

Unctuous and round mouth, with toasted almond flavors.

