

# Champagne Christophe Mignon



## ADN DE FOUDE CHARDONNAY EXTRA BRUT

### 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 32 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** : 2019

**Ageing one year in oak tuns**

**Average ageing in bottle** : 3 years

**Disgorgement** : date is indicated on the label

**Composition** : 100% Chardonnay

**Added sugar** : Between 2 and 5 g/L

**Grapes harvested** : 2017

**Bottling and disgorgement** : following the lunar calendar

**Content** : Bottle 75cl

### 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.