

Champagne Christophe Mignon



ADN DE MEUNIER MILLÉSIME 2016 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 : average age of the plots : 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

Stainless steel or enamelled steel tanks.

No malolactic fermentation

Bottled in : 2017

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.

Refined nose with iodine notes.

Creamy, distinguished and rounded mouth. Subtle bitterness nice gritty and mineral tension.