

Champagne Christophe Mignon

Composition : 100% Chardonnay

Added sugar : 0 g/L

Grapes harvested : 2017

Date of disgorgement : following the lunar calendar

Content : Bottle 75cl

ADN DE FOUFRE CHARDONNAY BRUT NATURE

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

Tasting

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

Very clean and delicate nose, with subtle woody notes.

Smooth mouth with high precision, very fresh with toasted almond flavors.

