

# Champagne Christophe Mignon

## ADN DE MEUNIER BRUT NATURE

**Composition :** 100% Meunier

**Added sugar :** 0g/L

**Grapes harvested :** 2018/2019 (50% of each year)

**Bottling 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 47 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 :** 2020

**Average ageing in bottle :** 36 months

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

### Tasting

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

White flowers nose, with refined notes of iodine.

Round and silky in the mouth, with fruity flavors and ends with a lingering finish.

