

# Champagne Christophe Mignon

## ADN DE FOU DRE PINOT NOIR EXTRA BRUT

**Composition** : 100% Pinot Noir

**Added sugar** : Between 3 and 5 g/L

**Grapes harvested** : 2016

**Date of 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** : parcel called « La Brousse » located in Le Breuil

**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** : 2018

**Ageing 8 months 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.

Powerful mouth with high precision, very tasty with toasted almond flavors.

