

CHAMPAGNE CHRISTOPHE MIGNON

ADN DE FOU DRE 3 CEPAGES - EXTRA BRUT

Composition : 1/3 Meunier, 1/3 Pinot Noir, 1/3 Chardonnay

Dosage : between 2 and 4 g/L - Extra Brut

Harvest : 2017

Bottling and disgorgement : according to the moon cycles

Content : Bottle 75cl

TERROIR

Vineyard located in **Festigny** and **Le Breuil**

Soil : clay and limestone

Terroir **Vallée de la Marne**

Exposition : south/south west

Average age of the vines : 42 years

We work with some « alternative methods »,
certified **ARTERRA**.

HARVEST / WINE PRESS

Manually harvested with careful monitoring and control of grape maturity. We use two pneumatic presses, 2 000 and 4 000 kgs capacity

VINIFICATION

Epoxy-lined tanks. Divided into plots. Each terroir is vinified and kept separately 5 months on lees and then **1 year in oak barrel.**

Without malolactic fermentation.

Bottled in : 2019

Average ageing in bottle : 5 years

Disgorgement : date is indicated on the label

TASTING

“Very clean and delicate nose, with subtle woody notes. Smooth mouth with high precision, very fresh with roasted coffee notes.”



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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ - A CONSOMMER AVEC MODÉRATION.