

# CHAMPAGNE CHRISTOPHE MIGNON

## ADN DE FOUDRE CHARDONNAY - BRUT NATURE

**Grape Variety :** 100% Chardonnay

**Dosage :** <2 g/L - Brut Nature

**Harvest :** 2018

**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 :** 32 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 :** 2020

**Average ageing in bottle :** 4 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 toasted almond flavors.”*



La Boulonnerie • Le Mesnil-le-Huttier - 51700 Festigny • 03 26 58 34 24

[www.champagne-christophe-mignon.com](http://www.champagne-christophe-mignon.com) • [contact@champagne-christophe-mignon.com](mailto:contact@champagne-christophe-mignon.com)

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