

CHAMPAGNE CHRISTOPHE MIGNON

ADN DE Foudre CHARDONNAY - EXTRA BRUT

Grape Variety : 100% Chardonnay

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

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. Unctuous and round mouth, with toasted almond flavors.”



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