

CHAMPAGNE CHRISTOPHE MIGNON

ADN DE Foudre Meunier - Brut Nature

Grape Variety : 100% Meunier

Dosage : <2 g/L - Brut Nature

Harvest : 2017

Bottling and disgorgement : according to the moon cycles

Content : Bottle 75cl

TERROIR

Vineyard located in **Festigny**

Soil : clay and limestone

Terroir **Vallée de la Marne**

Exposition : south/south west

Average age of the vines : 48 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

"Nose of great aromatic richness, very expressive and complex. Fleshy and woody mouth, great tension, fruity aromas, ends with racy and intense finish."



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

www.champagne-christophe-mignon.com • contact@champagne-christophe-mignon.com

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