

# CHAMPAGNE CHRISTOPHE MIGNON

## ADN DE FOUDE PINOT NOIR - BRUT NATURE

**Grape Variety :** 100% Pinot Noir

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

**Harvest :** 2017

**Bottling and disgorgement :** according to the moon cycles

**Content :** Bottle 75cl

### TERROIR

Vineyard located in **Le Breuil**

**Soil :** clay and limestone

Terroir **Vallée de la Marne**

**Exposition :** south/south west

**Average age of the vines :** 30 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 **8 months in oak barrel.**

**Without malolactic fermentation.**

**Bottled in :** 2019

**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 fresh with toasted almond flavors.”



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