

CHAMPAGNE CHRISTOPHE MIGNON

ADN DE MEUNIER - MILLESIME 2016 - BRUT NATURE

Grape variety : 100% Meunier

Dosage : <2 g/L - Brut Nature

Harvest : Vintage 2016

Bottling & disgorgement : according to the lunar calendar

Content : Bottle 75cl

TERROIR

Vineyard in **Festigny**

Parcel : « La Barrière », planted in 1987.

Soil : clay and limestone

Terroir : Vallée de la Marne

Exposition : south/south west

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 before blending.

Without malolactic fermentation.

Bottled in : 2017

Average ageing in bottle : 5 years

Disgorgement : date is indicated on the label

TASTING

« It marries the textural intensity of Meunier with striking, laser-like energy that cuts straight through the mid-palate and into the finish. Saline and focused, with bright acids, the 2016 is one of the most complete and deeply satisfying Champagnes I have tasted from this vintage so far. Crushed rocks, sage, mint, dried flowers and ginger lead into the sculpted finish. Brilliant. »

Tasting - Antonio Galloni



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