

# CHAMPAGNE CHRISTOPHE MIGNON

## ADN DE MEUNIER - MILLESIME 2016 - EXTRA BRUT

**Grape Variety :** 100% Meunier

**Dosage :** Between 2 and 4 g/L - Extra Brut

**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

Wine with a clear, nuanced robe adorned with elegant reflections, giving way to a quality of fine bubbles.

A salty, delicate nose with iodine notes.

A creamy, concentrated, and distinguished palate. Salivating bitterness, tension, and mineral saline notes, leading to a rich and complex mouthfeel in the finish.



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