

CHAMPAGNE CHRISTOPHE MIGNON

ADN DE MEUNIER - EXTRA BRUT

Cépage : 100% Meunier

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

Harvest : 2019/2020 (50% of each year)

Bottling & disgorgement : according to the lunar calendar

Contents : Bottle 75cl – Magnum 150cl

TERROIR

Vineyard in **Festigny and Le Breuil**

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 before blending ; and 12 additional months on fine lees for reserve wines.

Without malolactic fermentation.

Bottled in : 2021

Average ageing in bottle : 36 months

Disgorgement : date is indicated on the label

TASTING

Wine with a clear and bright robe, allowing for bubbles of extremely fine quality.

A harmonious and elegant nose of white flowers.

A silky palate with elegant fruity notes, offering a long and complex finish, where a beautiful salinity develops.



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