

CHAMPAGNE CHRISTOPHE MIGNON

ADN DE MEUNIER - ROSE - EXTRA BRUT

Grape Variety : 100% Meunier

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

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

Bottling and disgorgement : according to the moon cycles

Content : Bottle 75cl

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 : 42 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

Based on non vintage, with addition of 12 to 14% of home made Meunier red wine.

TASTING

"Fruity, powerful and generous nose, with lychee, raspberry and cherry. Very fresh, vital and elegant on the palate, with orange and strawberry flavors. Ends with silky and energetic finish."



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