

CHAMPAGNE CHRISTOPHE MIGNON

ADN DE MEUNIER - ROSE DE SAIGNEE - BRUT NATURE

Grape Variety : 100% Meunier

Dosage : <2 g/L - Brut Nature

Harvest : 2019

Bottling and disgorgement : according to the moon cycles

Content : Bottle 75cl

TERROIR

Vineyard in **Le Breuil**

Parcel called « La Brousse », planted in 1973

Soil : clay and limestone

Terroir : Vallée de la Marne

Exposition : south/south west

We work with some « alternative methods », certified ARTERRA.

HARVEST / MACERATION

Manually harvested with careful monitoring and control of grape maturity. Maceration : 35 hours.

Destemming : 90%

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 : 2020

Average ageing in bottle : 4 years

Disgorgement : date is indicated on the label

TASTING

“Fruity, powerful and enjoyable, with almonds, spices and black chocolate notes. Powerful, intense and vinous in the mouth, with forest fruits, strawberry and raspberry notes. Ends with silky, pure and expressive finish.”



La Boulonnerie • Le Mesnil-le-Huttier - 51700 Festigny • 03 26 58 34 24

www.champagne-christophe-mignon.com • contact@champagne-christophe-mignon.com

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