

CHAMPAGNE CHRISTOPHE MIGNON

ADN DE MEUNIER - BRUT NATURE

Grape variety : 100% Meunier

Dosage : <2g/L - Brut Nature

Harvest : 2020/2021 (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 : 2022

Average ageing in bottle : 36 months

Disgorgement : date is indicated on the label

TASTING

« *It's airy, gracious and super expressive. Crushed flowers, pear, dried herbs, mint and lemon peel abound. Lifted and aromatic, with tons of energy, this is terrific. Bright acids and floral accents brighten the finish. This saw vinification in epoxy-lined tanks and was bottled with zero dosage.* »

Tasting - Antonio Galloni



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