

Champagne PIERRE MIGNON

Le Breuil - France



PRESTIGE

Brut

Composition:

55% Pinot Meunier
35% Chardonnay
10% Pinot Noir

Aging:

36/48 months on the lees

Dosage:

8 g/l

TASTING

A crystalline straw yellow colour with a refined sparkled, the aroma is delicate, highlighted with fine hints of aniseed and a noble and chalky earthiness, notes of white fruit and a fine yeasty hint of brioche.

On the palate it has an especially velvety feel with a perfectly integrated sparkle; on the whole it has a strong fruity finish. In general it has a structure that combines vivacity with a complex aroma built around fruity flavours and wonderfully distinguished woody notes.

FOOD & WINE PAIRING

Ideal for aperitifs or to accompany a gastronomic meal of scallops, poultry in cream sauce or pike quenelles.

Temperature: 7/9° C.

AWARDS

- **Coup de cœur, 3 stars, Guide Hachette 2020**
- Gold Medal, Vinalies Internationales 2018
- Grand Excellence prize, Vinalies Nationales 2018
- Grand Excellence prize, Vinalies Nationales 2016
- Andreas Larsson, World's Best Sommelier - 90/100

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