

# Champagne PIERRE MIGNON

*Le Breuil - France*

## BLANC DE BLANCS GRAND CRU

### Non Dosage

**Blend:**

100% Chardonnay Grand Cru from  
Chouilly, Cramant and Avize.

**Ageing:**

36 to 48 months on lees.

**Dosage:**

0 g/l

#### TASTING NOTES

Robe: Pale Yellow in colour with sparkling straw-coloured reflections.

Nose: the aroma is quite lively with floral notes that are generously supported by hints of white peach and citrus fruit. A truly inviting proposition.

Flavour: a lively attack with a lot of zesty character, highlighted with fully ripe fruit. A light, refined and faithful expression of the Chardonnay grape in the form of an undosed vintage. It has a wonderful freshness which hangs around elegantly on the palate.

#### COMBINATIONS

Perfect for Champagne and Blanc de Blancs enthusiasts.

Ideal as an aperitif, or served with oysters or seafood.

Serving temperature: 7 to 9°C.



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