

Champagne PIERRE MIGNON

Le Breuil - France



GRAND VINTAGE 2012

Année de Madame Rosé

Composition:

55% Chardonnay
30% Meunier
15% Pinot Noir

Aging:

10 years on the lees

Dosage:

6 g/l

TASTING

A relatively pale colour with hints of salmon pink and a light orange shimmer perfectly accompanied by its fine sparkle, the aroma is complex with wonderful aromas of ripe fruit, spices, ginger bread and over-ripe fruit.

On the palate it is silky and full-bodied with a wonderful freshness which brings out refined bitter touches that underline its structure and prolong the finish, it has a perfectly integrated sparkle and gives an overall sense of distinguished and noble harmony.

FOOD & WINE PAIRING

This is a great Rosé Champagne, full of class and distinction which will remain long in the spirit, best served as an aperitif, with a tartar of tuna with sesame seed oil or even with a strawberry tart.

Temperature: 7/9° C.

5, rue des Grappes d'Or - 51210 LE BREUIL - FRANCE

Tél. +33 (0)3 26 59 22 03 - Fax : +33 (0)3 26 59 26 74 - E-mail : info@pierre-mignon.com

www.pierre-mignon.com