

*Champagne*  
PIERRE  
MIGNON

*Le Breuil - France*

COLLECTION MAGNOLIA

Brut



# COLLECTION MAGNOLIA

## 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.

Beautiful new flower presentation for this Brut Prestige.



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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](mailto:info@pierre-mignon.com)

[www.pierre-mignon.com](http://www.pierre-mignon.com)