

# Champagne PIERRE MIGNON

*Le Breuil - France*



## BLANC DE BLANCS

### Grand Cru

**Composition:**

100% Chardonnay Grand Cru of  
Chouilly, Cramant, Avize

**Aging:**

36/48 months on the lees

**Dosage:**

8 g/l

**TASTING**

A sparkling pale yellow colour with shades of straw, the aroma has an attractive vivacity with notes of citrus fruit, floral hints and fine touches of white fruit.

On the palate it is filled with energy, its citric character brings out its strong aromas of sweet ripened fruit with notes of ginger bread and a wonderfully stated freshness which elegantly prolongs its refined finish.

**FOOD & WINE PAIRING**

Ideal for aperitifs or served with seafood dishes such as sole, turbot or crustaceans.

Temperature: 7/9° C.

**AWARDS**

- 2 Stars, Guide Hachette 2019
- Excellence Prize, Vinalies Nationales 2018
- Gold Medal Vinalies Internationales 2018
- Andreas Larsson, World's Best Sommelier - 90/100

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