

# Champagne PIERRE MIGNON

*Le Breuil - France*



## PRESTIGE ROSÉ

### Rosé de Saignée

**Composition:**

40% Chardonnay  
50% Pinot Meunier  
10% Pinot Noir

**Aging:**

48 months on the lees

**Dosage:**

8 g/l

**TASTING**

An intense rose colour with hints of salmon turning to orange, the aroma is intense and complex, built around hints of well-ripened fruit and spices with delicate floral touches which give it an overall sense of nobility and elegance.

On the palate it offers a wonderfully opulent full body with a perfectly integrated sparkle, there is a pleasant hint of freshness and ripe fruity flavours underline its persistent and charming finish.

**FOOD & WINE PAIRING**

You will love it as an aperitif but it is also ideal served with grilled mullet or freshwater shrimps in sauce, as well as with desserts such as a raspberry and fig tart.

Temperature: 7/9° C.

**AWARDS**

- Gold Medal, Prix Plaisir Bettane et Desseauve 2018
- Silver Medal, Prix Plaisir Bettane et Desseauve 2017

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