

# Champagne PIERRE MIGNON

*Le Breuil - France*



## CUVÉE PURE

### Zéro Dosage

**Composition:**

55% Meunier  
35% Chardonnay  
10% Pinot Noir

**Aging:**

5 years on the lees

**Dosage:**

Non dosé

**TASTING**

A straw yellow colour of medium intensity with a fine and delicate sparkle, the aroma evokes a complex character with hints of mushrooms, roasted hazelnuts and ripe fruit, a wonderful sense of freshness carried by fine notes of citrus fruit.

On the palate it is luxurious and charming with a perfectly integrated sparkle and round, full-bodied flavours that give way to pleasantly fine hints of dried fruit, hazelnut and toasted bread. A hint of freshness brings a tensions which underlines its full-body and persistent finish.

**FOOD & WINE PAIRING**

The purity of this Champagne's mineral character makes it ideal for aperitifs or to accompany seafood dishes such as roast scallops or sole Meniere.

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

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