

Champagne PIERRE MIGNON

Le Breuil - France

GRANDE RÉSERVE

Brut

**Composition:**

80% Meunier Vallée de la Marne
10% Pinot Noir
10% Chardonnay

Aging:

36 months on the lees

Dosage:

8 g/l

TASTING

A pale yellow colour with nuances of straw, and an elegantly refined sparkle, the aroma expresses refinement and delicacy with subtle hints of jasmine and orange blossom which leave their place to stronger fruitier notes, combining citrus and red fruit.

On the palate it is beautifully full-bodied, a note of freshness brings out further notes of woodland and wild mushroom, perfectly set off by its elegantly refined sparkle. The finish is dominated by a fruity and rounded character.

FOOD & WINE PAIRING

Perfect for aperitifs, or to accompany stewed cod fillet with chanterelles, duckling cooked with quince or an apricot tart.

Temperature: 7/9° C.

AWARDS

- Silver Medal, Vinalies Internationales 2018

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