

Champagne PIERRE MIGNON

Le Breuil - France



BLANC DE NOIRS

Brut

Composition:

80% Pinot Meunier
20% Pinot Noir

Aging:

24/36 months on the lees

Dosage:

7 g/l

TASTING

An intense yellow colour with a luminous golden sheen, the aroma is delicately floral with complex fruity notes; its freshness and mineral touch give it a certain distinction, its attractive notes of ripe fruit hint at its full maturity.

On the palate it is perfectly harmonious, between vivacity and fullness, underlined with the wonderful fruity aromas of the finish, it has distinguished and full-flavoured aromatic nuances of brioche, stewed fruit and citrus fruit which prolong the pleasure.

FOOD & WINE PAIRING

Its fruitiness and mineral freshness make it the perfect companion for your aperitifs but also, parsleyed Reims ham, foie gras or a poultry supreme accompanied by fried mushrooms.

Temperature: 7/9° C.

AWARDS

- Silver Medal, Decanter World Wide Awards 2024 - 90/100
- Gold Medal, Vinalies Internationales 2024
- Silver Medal, Concours Général Agricole 2023

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