

Champagne
**PIERRE
MIGNON**

Le Bréuil - France

ESPRIT DE NOËL

Vintage 2013





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Composition:

60% Chardonnay
30% Meunier
10% Pinot Noir

Aging:

10 years on the lees

Dosage:

6 g/l

This great vintage is presented with all of the magic of the festive season. This vintage is sure to please even the most demanding palates. A fine and delicate sparkle. This sophisticated vintage reveals hints of lemon and honey. It has a rich aroma and a full and strong flavour.

This magnificent gilt metallic bottle, with its special cork wire, will be the ideal addition to add an imaginative touch to any festive table.

TASTING

A sparkling straw yellow colour with hints of gold and a very fine sparkle, the aroma is intense and complex with notes of white fruit interspersed with elegant hints of yeast beneath touches of brioche, toasted bread, which leave their place to noble hints of woodland and mushroom.

On the palate it is harmonious with a very fine sparkle that perfectly highlights the lightness and refinement of its structure and persistent finish of fruity and brioche aromas that underline its full velvet body.

FOOD & WINE PAIRING

Superb as an aperitif or served with gastronomic dishes such as roasted fillet of St Pierre, lobster or poached turbot with Nantais butter.

Temperature: 7/9° C.

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Le Breuil, France

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