

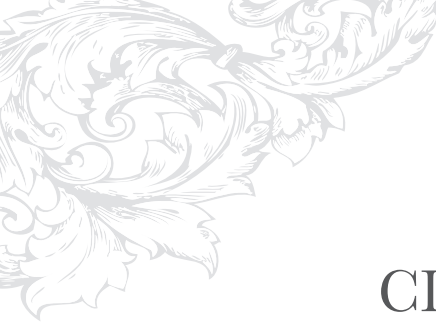
Champagne
PIERRE
MIGNON

Le Breuil - France

CLOS DES GRAVIERS

Cuvée Monoparcellaire
Vintage 2011





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Cuvée Monoparcellaire Vintage 2011

Composition:

50% Chardonnay
40% Pinot Noir
10% Pinot Meunier

Vinification under wood**Aging:**

11 years on the lees

Dosage: 6 g/l

The result of a blend to which only Jean-Charles Mignon holds the key, the “Clos des Gravières” vintage takes its name from a vineyard planted in Breuil in the 1950s by our grand-father Alex Mignon.

Over the years he built the walls from the rocks of the vineyard’s chalky soil as he tirelessly turned it over. The wonderful union of three Champenois grape varieties from the great 2011 harvest, which were then aged in quiet and sombre cellars to produce a unique Champagne, an instant of pleasure to be shared for the great events in life.

TASTING

This vintage has a lively and persistent effervescence. Its colour reveals a profound intensity with golden green highlights. The initial aroma is powerful and expressive with hints of cocoa and revealing further notes of white pepper and tobacco leaves. After this an elegant expression of its minerality comes forth.

FOOD & WINE PAIRING

This is a most distinguished champagne suited for the finest table, an ideal companion to sweetly spiced crab carpaccio, roast poultry with “cepe” mushrooms.

AWARDS

- James Suckling - 93/100
- Guia Melendo del Champagne : 98/100

Champagne
**PIERRE
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Le Breuil - France

5, rue des Grappes d’Or - 51210 LE BREUIL - FRANCE
Tél. +33 (0)3 26 59 22 03 - E-mail : info@pierre-mignon.com

www.pierre-mignon.com

