

Champagne PIERRE MIGNON

Le Breuil - France

HARMONIE DE BLANCS

Grand Cru Vintage 2013

**Composition:**

100% Chardonnay Grand Cru of
Chouilly, Cramant, Avize

Aging:

9 years on the lees

Dosage:

6 g/l

TASTING

This exceptional «Grand Cru Millésime» vintage is made exclusively from Chardonnay grapes. It has a wonderfully intense pale yellow colour with a fine and delicate sparkle, the aroma is intense with notes of fruit and noble touches of toasted bread, brioche with hints of woodland and mushrooms.

On the palate there is a pleasant tension created by its freshness and pleasant vivacity with fruity aromas that bring out its full body and notes of brioche that give it a certain nobility, the finish is long and beautifully well-balanced filled with the elegance and distinction that is typical to the Chardonnay grape and its «Grand Cru» region.

FOOD & WINE PAIRING

This wine's nobility and its low dosage make it wonderful for aperitifs or as an accompaniment for cooked fish dishes, bourride of burbot, seafood casserole as well as white meat such as veal scallops in morel mushroom cream sauce.

Temperature: 7/9° C.

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