

Champagne PIERRE MIGNON

Le Breuil - France



BLANC DE BLANCS

Grand Cru

Composition:

100% Chardonnay Grand Cru of
Chouilly, Cramant, Avize

Aging:

36/48 months on the lees

Dosage:

6 g/l

TASTING

A sparkling pale yellow colour with shades of straw, the aroma has an attractive vivacity with notes of citrus fruit, floral hints and fine touches of white fruit.

On the palate it is filled with energy, its citric character brings out its strong aromas of sweet ripened fruit with notes of ginger bread and a wonderfully stated freshness which elegantly prolongs its refined finish.

FOOD & WINE PAIRING

Ideal for aperitifs or served with seafood dishes such as sole, turbot or crustaceans.

Temperature: 7/9° C.

AWARDS

- Gold Medal, « Meilleurs Chardonnay du Monde » 2025
- Silver Medal 90/100, Decanter World Wide Awards 2024
- Andreas Larsson, World's Best Sommelier - 90/100
- James Suckling 92/100

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