

# Champagne PIERRE MIGNON

*Le Breuil - France*



## GRAND VINTAGE 2015

### Rosé

**Composition:**

55% Chardonnay  
30% Meunier  
15% Pinot Noir

**Aging:**

9 years on the lees

**Dosage:**

6 g/l

**TASTING**

To the eye: a relatively light color with salmon-pink nuances, slight orange reflections and bubbles with dazzling energy.

Nose: opens with ripe pink grapefruit and gooseberry, followed by rhubarb, and evolves into greedy notes of wild strawberries and raspberries.

Palate: round, velvety and full-bodied, with a lovely freshness that highlights a fine touch of bitterness that enhance the structure and supports the persistence. The bubbles are perfectly integrated, offering an ideal homogeneous, sophisticated and noble ensemble.

**FOOD & WINE PAIRING**

A complex wine that resonates with gastronomy and can also be enjoyed as an aperitif.

Remarkable with truffle pairings, scallops sauteed in truffle oil, tuna steak with truffle purée.

Strawberry tart.

Serving temperature: 7 to 9° C.

**AWARDS**

- Silver Medal, Decanter World Wide Awards 2024 - 91/100
- James Suckling - 90/100

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