

Champagne PIERRE MIGNON

Le Breuil - France



GRAND VINTAGE 2016

Blend:

60% Chardonnay
30% Meunier
10% Pinot Noir

Aging:

10 years on the lies

Dosage:

7 g/l

TASTING

Robe: a sparkling pale yellow with golden highlights and a very fine perlage.

Nose: a well-stated and complex array of citrus, lime, grapefruit and apple, with hints of brioche and toast.

Flavour: complex, balanced and smooth. Fruit flavours (citrus and yellow fruit).

The hints of 'brioche' make this fine Champagne full-bodied with creamy notes which bring a sense of sophistication and elegance.

FOOD & WINE PAIRING

Superb as an aperitif or served with gastronomic dishes, such as a roasted fillet of Saint Pierre, lobster in tarragon and 'beurre blanc' or poached turbot with Nantais butter.

Serving temperature: 7 to 9°C

AWARDS

- Silver Medal, Decanter World Wide Awards 2024 - 93/100
- « Guide Hachette des Vins » 2024 - ★★
- Gold Medal, Vinalies Nationales 2023
- James Suckling - 92/100

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