

Champagne PIERRE MIGNON

Le Breuil - France



COTEAUX CHAMPENOIS

Le Breuil Rouge

Blend:

100% Meunier from Le Breuil, crafted through the Solera aging process.

TASTING

Appearance: Beautiful light ruby color.

Nose: Pleasant aromas of fresh red berries and morello cherry with a hint of licorice.

Palate: Fresh and silky, with a smooth attack and a deliciously indulgent finish.

Notes of stewed raspberries and strawberries mingle with blackberry and finely peppered spices.

Highly drinkable, with oak aging that remains very well integrated.

FOOD & WINE PAIRING

An ideal partner for duck à l'orange, Espelette pepper terrine, or even scallops with beetroot emulsion for a unique surf-and-turf combination.

Perfect for summer barbecues, as well as exotic or spicy cuisine.

Pairs beautifully with a molten chocolate cake with an orange center.

This wine is a historical echo of the “Vins de Rivière” produced in the Marne and Surlin Valleys—heir to the winemaking traditions of the monks from the Abbeys of Orbais and Hautvillers.

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