



MAISON
CHARLES MIGNON
À EPERNAY - FRANCE

BLANC DE NOIRS
A revelation!

Winemaking

Blend*

70% Pinot noir, 30% Pinot Meunier. From the first presses of the terroirs of the Marne Valley and the Coteaux d'Épernay.

Vinification

Picked by hand, pressed near to the parcel et fermented in thermo-regulated stainless-steel vats. A work of precision, to preserve primary aromas, and the imprint of the terroir. Dosage Brut 8g/l to preserve all its freshness, its fruit and its smoothness.

Ageing

Aged in the obscurity of our cellars, at a constant temperature of 12° for 18 to 24 months.

Tasting Note

Aspect

The palest of golds. Persistent mousse and a fine chain of bubbles.

Nose

A generous nose with delicious aromas of redcurrant and white fruit.

Palate

Supremely fresh with creamy mousse, smoothness and notes of stone fruit. A succulent and mouth-watering cuvee.

Food/Wine Pairings

Champagne Charles Mignon Blanc de Noirs is a superb aperitif champagne but also makes a fine match for charcuterie and white meats.



* The composition of the blend may evolve depending on the vintage.



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Awards 2018-2020



2020

Gold Medal Challenge Gilbert & Gaillard

2019

Gold Medal Challenge Gilbert & Gaillard

2018

Gold Medal Gilbert & Gaillard 2018