

Champagne
CHARLES MIGNON
ÉPERNAY - FRANCE

Brut Rosé Premier Cru



Blending: 75% Pinot Noir - 25% Chardonnay.

With an addition of 15% Bouzy Rouge (Pinot Noir).

Terroirs : Montagne de Reims, Côte des Blancs, Vallée de la Marne.

Capacity : Quater; half bottle; bottle.

Eye : Pretty fine and persistent bubbles.

Nose: A nice red fruits bouquet with raspberries and blackcurrant,
to finish with brioche and butter notes.

Mouth : ample and intense dominated by the fruit.

Selection: **Guide Dussert-Gerber.**

A very tempting Cuvée with much of freshness.

