

# NV Charles Mignonproduct-pdf - Premium Reserve Premier Cru Champagne - 35% Off 91pt Premier Cru Champagne

## Why We're Drinking It

Happy long weekend and almost 4th of July! We don't know about you, but as far as we're concerned, it's time to pop the Champagne and chill for the next couple of days. Work, shmerk, right?! 91pt Premier Cru Champagne from Charles Mignon is what's in our glass, and it's 35% off for you today! There is not a lot in stock, so if you want it, get it, like right now, right now.

"A blend of grapes from the Montagne de Reims and the Côte des Blancs, this is a fresh wine that could age. Along with acidity and a nervy texture, it offers touches of orange zest as well as citrus. Drink this bottling from 2020." – 91pts, Wine Enthusiast

75% Pinot Noir and 25% Chardonnay sourced from Premier Cru sites in Montagne de Reims, Coteaux d'Epernay and Côte des Blancs. It offers up an intense nose of apples, pears and ginger with hints of grapefruit pith, orange zest and lemon tart. The palate has a soft, generous mousse with tiny lively bubbles and perky acidity. It's opulent and finishes with a hint of spice.

\$156 a 4-pack with shipping included. Happy 4th, friends!

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## Tasting Notes

Notes of apples, pears and ginger with hints of grapefruit pith, orange zest and lemon tart. The palate has a soft, generous mousse with tiny lively bubbles and acidity. It's opulent and finishes with a hint of spice.

### VARIETAL

Champagne

### APPELLATION

Champagne, France

### ALCOHOL

12.00

### SIZE

750ml

### BLEND

Champagne

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## The Story to Know

A line of winegrowers has preceded Bruno and Laurence Mignon, the creating couple of Champagne Charles Mignon. It is by transmission from mothers to daughters, from wives to husbands, from fathers to sons, that Champagne Charles Mignon today has the capacity to turn a moment into an unforgettable experience. With labour value as legacy, Laurence and Bruno united their fates, their taste for adventure and entrepreneurship. This is how Champagne Charles Mignon was born, in Epernay.

The Mignon family comes from a line of winegrowers native from Mesnil-le-Huttier, a little hamlet of Festigny, a village located a few kilometers away from Epernay, the capital city of champagne. The Vallée de la Marnes vineyard runs alongside Côte des Blancs, well-known for the quality of its Chardonnay. Champagne Charles Mignon has vines at the heart of the Great Growth village of Chouilly. Therefore all the quality and history of an old vineyard can be found in the House cuvees.

With the modernity of its stainless steel thermo-regulated, small capacity winery, the Charles Mignon House produces precise champagne wines. Enhancing their terroir and three grape varieties (Chardonnay, Pinot Meunier, Pinot Noir) through exceptional champagnes has earned them, since 2003, to be listed beside the greatest and most prestigious houses of champagne with UMC - the Union of Champagne Houses.

Bruno and Laurence have founded a Great House, but also a family with Manon and Guillaume. As young children, they both played hide and seek in the cellars... Today, as grown-ups, they take part to the life of Champagne Charles Mignon. With Laurence, Manon is developing wine-tourism activities; with Bruno, Guillaume can imagine the future cuvees of the brand. What unites the Mignon family above all is gastronomy: while in the kitchen, some saucepans are

moved around and some smells are arising, a wine is chosen to sublimate the menu.

Supplies from the best growths in Champagne area and the precise vilification of the Charles Mignon House allow them to present cuvees combining minerality, fruity and freshness. Bruno and the oenologist of the house seek the perfect balance between the taste wealth of Pinot and the elegance of Chardonnay. No doubt you will be pleased to discover the Charles Mignon style: "Structure, finesse and purity." A style acknowledged and rewarded by more than 150 awards!

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## Ratings

**91pts, Wine Enthusiast**

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