

# Champagne PIERRE MIGNON

*Le Breuil - France*

## ROSÉ

## Brut



### Composition:

70% Pinot Meunier  
15% Pinot Noir  
15% Chardonnay

### Aging:

36 months on the lees

### Dosage:

8 g/l

### TASTING

A pale rose colour with luminous salmon nuances, the aroma is intense with fully ripe red fruit and sweet sharpness of small fruit, strawberries, raspberries and Morello cherries with hints of sweet spices.

On the palate it is creamy, thick and fresh. Its superb energy brings out a strong finish with red-fruit and sweet spice flavours, its sparkle is refined and well incorporated, culminating in a general sense of wonderfully elegant harmony.

### FOOD & WINE PAIRING

Perfect for aperitifs or with starters such as a fish and tomato terrine or poached salmon, it is also superb when served with red fruit desserts.

Temperature: 7/9° C.

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