



ADN DE MEUNIER

Extra Brut Champagne Christophe Mignon NV

Grapes Pinot Meunier
Colour White
Origin France, Champagne
Other Practising Organic
ABV 12%

Tasting notes

'ADN' translates as DNA - at which point it becomes clearer that this is Christophe's 'essence of Pinot Meunier'. This is the fruit of extreme biodynamic viticulture and is in a bright and expressive 'transparent' style, floral (hawthorn) and with considerable length finishing with what the Champenois are inclined to call *amers nobles*, literally 'noble bitters', a slight bitterness on the finish which gives a refreshing lift. L&S (Oct 2021)

Composition : 100% Meunier Added sugar : Between 2 and 5 g/l Grapes harvested : 2017/2018 (50% of each year) Date of disgorgement : following the lunar calendar

"Harmonious and very elegant white flowers nose. Round and silky in the mouth. Good mineral grip and freshness. Ends with a lingering finish, with touch of elegant bitterness."

TERROIR Vineyard : located in Festigny and Le Breuil. Soil : a silty, clay limestone – Terroir Marne Valley.

Orientation : south/south west **Vines** : average age of the plots is 46 years. Our working methods are « alternative », but without any certification. We follow the lunar calendar. (Learn more).

HARVEST Manually harvested with careful monitoring and control of grape maturity. We use two pneumatic presses, 2 000 and 4 000 kgs capacity.

VINIFICATION Divided into plots. Stainless steel or enamelled steel tanks. No malolactic fermentation. Each terroir is vinified and kept separately 5 months on lees before blending ; and 12 additional months on fine lees for reserve wines. Bottled in 2019.

Average ageing in bottle : 30 months. Disgorgement : date is indicated on the label. Winemaker's notes (Sep 2021)

Champagne Christophe Mignon

Christophe Mignon is a fifth generation vigneron working in the Marne valley on 6.5 hectares of vines between Le Breuil and Festigny, with his wife Laurence and Loann, one of their two sons. Although a small domaine there are still around 30 different plots helping to give complexity to the wines, which, apart from a small cuvée of Blanc de Blancs, are all pure Pinot Meunier.

Christophe believes in working alongside nature as he perceives it even if this turns out to be the harder way. Although not certified, his commitment to biodynamic, homeopathic and geobiological farming clear to see on any visit.

Having harvested the ripest fruit possible, the grapes are pressed quickly and fermented slowly, with no malolactic, nor filtration, and very limited SO₂. The wines that result are very dry (he does some cuvées with no dosage) and rather dramatic, even quite extreme.

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