

MG
CHAMPAGNE
MIGNON-GENTIL

Presentation – Réserve 2008 – Blanc de Blancs – Grand Cru

Grape Varieties : 100% Chardonnay

Harvest : 2008

Length/Type of Fermentation:

Temperature controlled in stainless steel tanks Ageing : 9 years on the lees

Alcohol Level: 12,30% vol.

Acid Level: 4,80 gr/l

pH Level: 3.00

Sugar Level: (dosage) 6,1 gr/l

SO2 libre : 4 mg/liter

In the glass

The Champagne has presented a clear pale yellow color with yellow deep green rims. The appearance is fluid and nuanced enough, it is animated by fine bubbles that fuel a delicate column.

The nose evokes the clarified butter, linden, acacia honey, toasted hazelnut, soft chalk, white peach, pear. It evolves with aeration to notes of dried flowers, pruned almonds, hot butter, white pepper and lily.

The palate is soft and fresh with a creamy and fondue effervescence. The wine develops fragrant in the palate by a density of white and dry fruits and a floral elegance refreshed by a lemony acidity. The assembly is etched by a very pure mineralized créayeuse that confers salinity and flux. The finish is marked by a floral and fruity aromas, tender and tasty fresh touch.

In the plate

The vintage 2008 offers a fresh and delicate nuances for the refined food.

Some suggestions:

Appetizer, sardine with creamy cherry tomatoes and cive //
tapas foie gras terrine and grilled hazelnut chips // oysters
snacked // Saint-Jacques half cooked with browned butter //
Risotto with asparagus // smoked salmon with lentillons //
goat ...

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