



MIGNON
BOULARD
CHAMPAGNE



We remain
at your disposal
for any further information:

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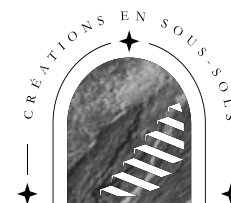


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CONSUME IN MODERATION.

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Designed by : Agence Cideo



This brochure is intended for any professional who
would like to become one of our business partners.

If like us, you share a passion for good food and
wines, we would be happy to give you a piece of
our heritage through our champagnes.

To ensure you get the most
out of our brand (and to make
your mouth water), we have
summarized our identity and
potential here.



MIGNON 
BOULARD
C H A M P A G N E

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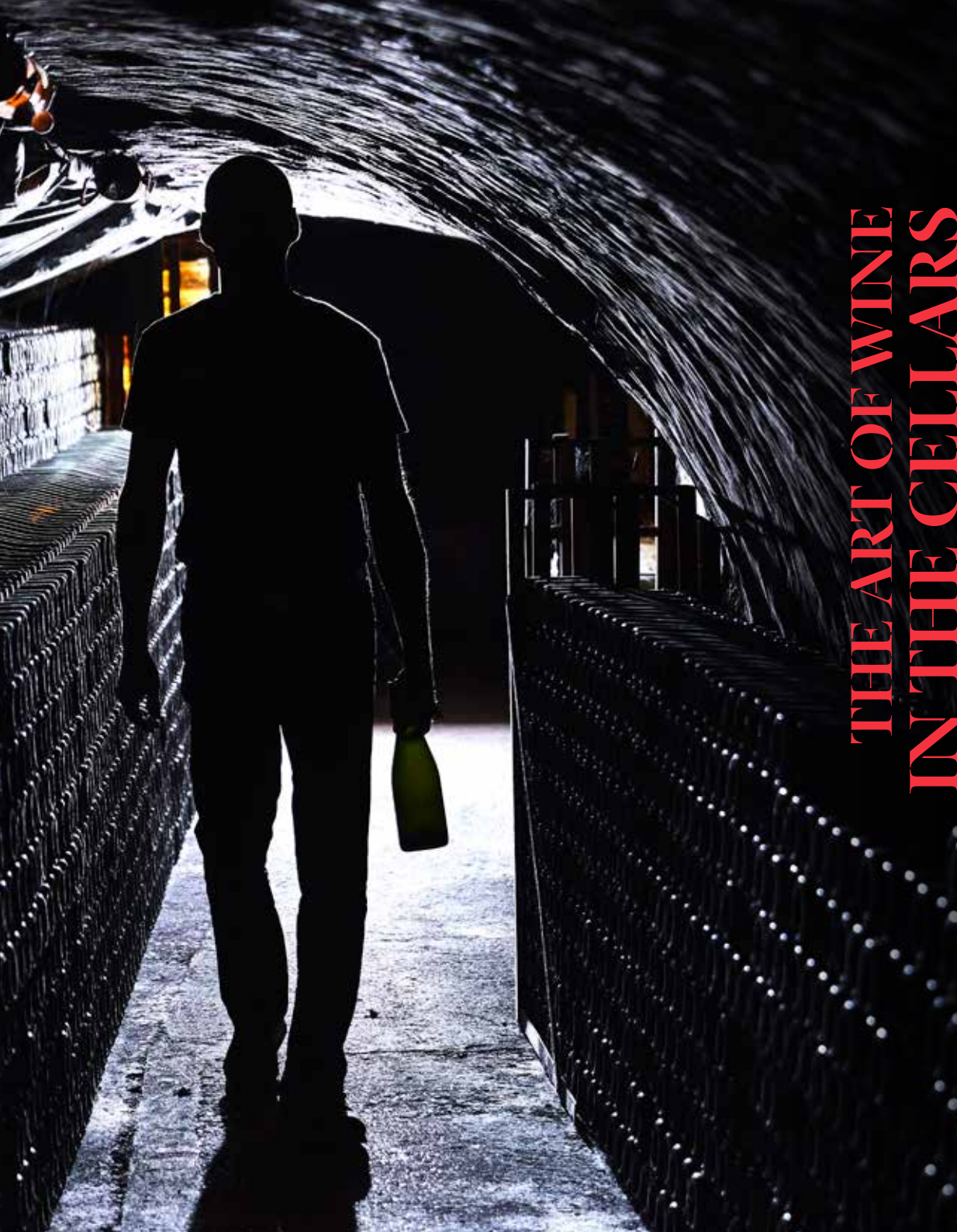
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THE ART OF WINE IN THE CELLARS

MIGNON 
BOULARD
CHAMPAGNE



THE ART OF WINE IN THE CELLARS

Hidden from the view, Cyril is busy working on his new project.

His talent for R & D ('Research and Discovery', in his jargon) gives birth to hundreds of scents and flavors that are sublimated by a carefully calculated stay in the cellars.

Once out in the open, his creations are not just called upon for show: each one is destined for a specific table, for bold culinary associations.

" At our place,
wine is at the table.
It is its only reason for being. "

Cyril Mignon



A LITTLE APPETIZER

We are inviting you to the table.
Or rather to tables - plural form.
Because this is how we see champagne and wine in
general, as an integral part of the meal, the sine qua
non condition of a successful culinary experience.

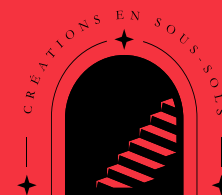
Let us insist:
**NO WINE WITHOUT A MEAL
AND NO MEAL
WITHOUT WINE.**



We owe this intransigence to our own education.
In the Mignon family, every generation grows up
with this insatiable curiosity for scents, tastes, and
flavors. Thus, our wines are exclusively designed for
the table. For the tables.

These wines are all rooted in a rich terroir and strong
family story. What is the philosophy of our House?
It is easier to talk about it directly around a good
bottle with the right dish.

So this brochure presents our history, our vineyard,
and our know-how through our cuvées, which
are gathered according to three different culinary
approaches: convivial finger food, bistronomy and
the local cuisine, gastronomy and daring technical
experiments.



WARNING
**THIS BROCHURE
MAY MAKE YOU
HUNGRY.**

To be consumed directly in situ,
with our champagnes
and the pairing you choose.

ENJOY THE READING AND
HAVE A GOOD TASTING!



Here, there is no fuss.

We eat with our fingers,
and we have fun, without guilt.
We invite friends and then we spend
the evening remaking the world.



EATING WITH YOUR HANDS

OUR CUVÉES

SUR LE BOUT DES DOIGTS
SUR LE BOUT DES DOIGTS - ROSÉ
1911 - SOUS LES PAVÉS, LE TERROIR

SUR LE BOUT DES DOIGTS

60 %
PINOT NOIR

30 %
MEUNIER

10 %
CHARDONNAY

80 % cuvée + 20 % pruning	
70 % perpetual reserve wines (2 generations)	
Malo - done	Brut

At the outset, this cuvée expresses the strength of the House, that is the rigorous mastery of its terroir. The Mignon family recites Venteuil with brio and makes it a cuvée to be drunk casually, with the hands.

In finger food, with tapas, as an aperitif or for the whole evening, it symbolizes the spirit sought by Cyril in all his wines: to be at the table or nothing.

And there are many ways to do it ...



ROSÉ SUR LE BOUT DES DOIGTS

60 %
PINOT NOIR
30 %
MEUNIER
10 %
CHARDONNAY

80 % cuvée + 20 % pruning	
70 % perpetual reserve wines (2 generations)	
10 % of red wine from reserve Pinot Noir aged in oak barrels	
Malo - done	Brut

Close yet distinct, this Rosé interpretation of the House's cornerstone brings a fruity variation to the terroir expression.

The delicate touch of red wine testifies of the family's know-how in wine-making.

The strength of this wine lies in its great versatility and ease of tasting.



1911 SOUS LES PAVÉS LE TERROIR

100 % MEUNIER

100 % cuvée	
Wines from a single harvest	
Malo - done	Brut

And the terroir is also the story of the men who make it up. A pivotal year if ever there was one, 1911 is the pride of the Mignon family for its decisive role in the construction of the Champagne area still today.

Faithful to its past, its thirst for novelty shines through in this tribute cuvée which has a resolutely modern profile. A story to be told all over the world... but always at the table!

WHY '1911'?

It is the year of the revolt of the Champagne wine growers. It shaped the region to become what it is today.

More than a hundred years later, this revolt still resonates throughout the Champagne region.

Louis Mignon, Cyril's great-grandfather, was among the initiators of this protest movement. An avant-gardist who played a major role in the identity of Champagne. The House had to pay tribute to him in one of its cuvées.

And what better way to do so than with the flagship grape variety of the Marne Valley?



FOOD AND WINE PAIRINGS

Accessible cuvées, for convivial experiences
and to be enjoyed
throughout the evening with:

Various tapas
or chicken-based dishes



A nice charcuterie board



Some cheeses
such as fresh goat cheese
or young Comté



Homemade burger
with (local!)
crunchy vegetables



Salmon canapés



A short break
before
the main course.



THE PROTAGONISTS

Let's take time to introduce
the protagonists of the House.

Cyril Mignon

Cyril has been a true laboratory technician since he was a child. A born chemist but a chemist of the craft. He is passionate about working with the matter, as long as it has a place at the table.

His education seems to have been made only around flavors as this subject is the catalyst of his reflection. If he had not been a winemaker, he would have been a passionate baker.

He enjoys complex diagrams, manual work and precision tasks. He also readily admits easily that he does not really have a sense of direction.

Except for his wines and terroir when it comes to them, he perfectly knows where he is going.

Very passionate, he can speak about his experiments without interruption, like Doctor Cyril and Mister Mignon. He is however a scientist far from being crazy.

A SCIENTIST FAR
FROM BEING MAD



Estelle Mignon

Estelle shares with Cyril this laboratory side with her analytical and observant spirit, which will study everything from every angle to understand its making.

In her former life, designing, making, and planning were part of her everyday life that made her discover the world.

She has this natural curiosity that pushes her to look for what is hidden behind the surface of things. It is not so much the why that interests her as the how.

This professional deformation, with her sharp eye that does not let any detail pass, has fully found its place along with the technical requirements of her husband.

Throughout her career, she has also discovered the flavors of the globe, closely followed, of course, by Cyril. The Thaï cuisine remains the one that has marked her the most.

THE TEMPLE KEEPER



The parents,

Daniel Mignon & Monique Boulard

Founders of the House, they initiated the first family champagne production in the 1970s.

They are at the origin of Cyril's gastronomic education and his strong sensitivity for flavors and aromas.

They are also the pioneers of the viticultural and vinicultural philosophy of the House. Already involved in integrated viticulture, forerunners of their time, they have been able to take up the torch that was passed down to them and pass it on to the next generation.

WORTHY SUCCESSORS,
PROUD ANCESTORS



Local cuisine has the talent to take us back to
childhood.

It is also rooted in a philosophy that the
Champagne House shares, advocating local,
healthy and sustainable ingredients.



WHEN WE SPEAK LOCAL

These cuvées for meals par excellence are the
reflection of the terroir of Venteuil located
on the right bank of the Marne Valley.

OUR CUVÉES

EN LIEU SÛR
MATIÈRE NOIRE



EN LIEU SÜR

82 %
CHARDONNAY

12 %
PINOT NOIR

6 %
MEUNIER

100 % cuvée	
20 % from reserve wines	
Malo - done	Brut

Like all the wines of the House, this champagne is most at ease at the table. Its strong link with its birthplace is revealed to lovers of good food with all its character that makes the hallmark of the Mignon family.

Long preserved in the cellar, in the creative cave of the Mignon family, it only comes out at the right moment in its most beautiful finery to perfect the culinary experience. It's a safe bet.

FOOD AND WINE PAIRINGS:

The freshness of this wine makes it suitable for a wide range of dishes:

- Fresh shellfish and crustaceans
- Fish in foil to keep the tenderness
- Scallop carpaccio





MATIÈRE NOIRE

100 % MEUNIER

100 % cuvée	
Wines from a single harvest	
Malo faite	Brut
Ageing in oak barrels	

This champagne has an unexplained power that creates an irresistible attraction. What are its constituents? Anthocyanins. This rosé de saignée owes its radiant color and its rich matter to the maceration of the Meunier grapes with their skins, thus releasing these naturally coloring molecules.

The fascinating density of this wine makes it perfect for sublime, generous, and convivial pairings.

FOOD AND WINE PAIRINGS:

The cuvée perfectly fits medium-rare meats like:

- Grilled lamb cutlets
- A slow-cooked, tasty leg of lamb
- Duck breast with light cooking process, with vegetables
- Season strawberries



Speaking of terroir,
let's make a detour to Venteuil.



FROM VINE TO WINE

Perched on the foothills of the Marne Valley,
this village is part of a long line of wine-producing
villages along the river.

It is renowned for the quality of its Meuniers
and its great aromatic expressiveness.

Cyril could not have chosen a better place
to be a winemaker!

THE MOST BEAUTIFUL GARDEN IN THE WORLD

THE MARNE VALLEY

right bank + left bank

Vineyard surface area : 6.42 hectares

Villages:

Venteuil	3,06 ha
Reuil	1,68 ha
Dormans	1,53 ha
Damery	0,15 ha

Grape varieties:

Meunier	52 %
Pinot Noir	26 %
Chardonnay	21 %
Petit Meslier	1 %

Mostly clay-limestone soil

1 m of topsoil then chalk and clay

More sandy heights, clay more present
in places on the way to Dormans.

Average altitude: 160 m

Exposure : South

Average age of the vineyards : 5 years old

Number of plots : 49

Partial grassing

Certified HVE - Level 3

High Environmental Value





The Mignon family is not afraid to use big words. From father to son, they have always defended a sustainable viticultural philosophy, filled with good farmer's common sense:

Tillage: plowing and inter-vine hoes
Regular mowing to avoid weed-killers
Insecticides banned, use of sexual confusion racks
Organic amendments in the fall, no fertilizer
Natural treatments based on algae to energize the plant at flowering time.



Cyril is adept at prophylaxis (prevention rather than cure).

He observes his vineyard a lot to detect the slightest sign of attack and only ploughs when the conditions are right.



Even in bad years, **‘it’s Versailles in the vineyard’**. The vegetation is dense but controlled, the fauna and flora complement each other to favor the richness of the soil.

The vines are stimulated by healthy competition. Then the quality of the soils determines the quality of the wines.



THE IMPORTANCE OF SUBSOILS AND BASEMENTS

The plural form is important here. Because if the clay-limestone soil dominates, its profile varies a lot from one plot to another according to the relief, inclination, and exposure....It sometimes varies within the same plot of a few ares! The infinity of typicities that it contains offers as many possibilities in the cellars. In plural as well, because at Mignon-Boulard, do not expect a single large longitudinal cellar; the basements are full of corridors and nooks and crannies!

It is a tangle of rooms scattered to the right and to the left (sometimes a few hundred meters apart), connected by passageways that are sometimes cramped sometimes low-ceilinged. Through a hidden door, we enter a new place. Everything in the House seems to follow a complex pattern that only Cyril and his family have the secret of.

Even the small sanctuary hidden under the vineyard, a new place of experiments...



IN THE SECRET OF THE LABORATORY

2.000 kg wood wine press	
Pressing grape variety by grape variety and plot by plot	
24 hours settling	Alcoholic fermentation from 7 to 15 days, without thermoregulation
Systematic natural malolactic fermentation	
CONTAINERS: Steel vats Enamelled steel vats Concrete vats Oak barrels Stoneware jars	Barrels of 3 wines and more, old barrels of Meursault and Puligny-Montrachet, second-hand barrels from the Tonnellerie de Champagne.
Principle of perpetual reserve, partially in barrels.	
Non filtered wines	No cold stabilization





THE HOUSE TOUCH

The great chefs all have a secret – that subtle technique or mystery ingredient that they never reveal and yet that makes all the difference in their recipes.



Cyril's secret weapon? His dosage liqueur. A certified organic sugar cane aged for 6 to 8 months in oak barrels according to a perpetual reserve principle.



A very aromatic set to bring just the right amount of power to the wine. A real taste enhancer.

The dosage is like the sauce for a dish: much more than a simple finish. It's a know-how that must be mastered imperatively because it completes the wine-making process. It is the link between the wine producer's rigor and the full experience of the taster.

Hence the need for Cyril to always adapt it to each wine and each year.



The time has come to bring out the heavy artillery.
This wine has benefited from all the care that Cyril
is capable of devoting to it.

His requirements of quality are equal to those of
the gastronomic tables by their great
technical mastery.



TOP RESTAURANTS AND OTHER GASTRONOMIC EXPERIENCES

Ideal for gourmets, lovers of nice presentations
and memorable culinary experiences.

OUR CUVÉES

ÉLÉMENT DE SURPRISE
ATOMES CROCHUS
LES BEAUX CEPS

ÉLÉMENT DE SURPRISE

BLANC DE BLANCS 100 % CHARDONNAY

Blending Solera system	
80 % in steel vats + 20 % in barrels	
100 % cuvée	
Malo - done	No added sugar (0 g/L)
Maturing for 3 years	

In this precision and refined cuvée, the barrel acts as a catalyst of flavors and sensations, whether tactile olfactory, or gustatory. Its blending in solera is what triggers all the originality of the wine.

And as an idea never comes alone in Cyril's mind, the absence of dosage initials this identity wine for high-level cuisine.

FOOD AND WINE PAIRINGS:

Technical, original, or bold cuisines will get along perfectly with this explosive wine of saline purity:

- Lacquered ducks of all kinds, chicken with pineapple...
- Pan-fried quail fillet with hazelnut, and lemon caviar
- Tartar of sea bream and yuzu



ATOMES CROCHUS

70 %
CHARDONNAY
30 %
PETIT MESLIER

Complanted blending at the press	
Ageing in oak barrels for 6 months	
Malo faite	Ultra-Brut (2 g/L)
Ageing on lees for 5 years	

Two complanted white grape varieties. One is mastodon, iconic here as elsewhere. The other is rare, almost forgotten, yet typical of its region because it exists nowhere else.

What if they had more in common than we think?

That's the question Cyril asked himself when creating this pure gastronomic cuvée with a particularly precise technique.

FOOD AND WINE PAIRINGS:

A successful combination between two aromatic worlds that invites to do the same in the kitchen:

- Veal sweetbreads with oyster mushrooms and morels
- Mashed potatoes with truffles
- Shoulder of lamb with garlic confit



LES BEAUX CEPS

PARCELLAIRE 100 % PINOT NOIR

**YOU'LL HAVE TO WAIT A
LITTLE LONGER
FOR THIS ONE...**

The latest experiment led by Cyril... while waiting for the next ones. This cuvée is the purest expression of the terroir that a winemaker is capable of achieving: from the harvest to the ageing, including the vinification, everything was done on and under the plot*!

You have to drink it to believe it.

* In the heart of the Mignon family plot, there is a small cellar dug under the vine. It has been a witness to history and a strong symbol of the family's attachment to the terroir. In this cellar, Cyril placed two stoneware jars to vinify the grapes harvested at the surface. When the wine was bottled, the bottles were placed on wooden laths in this small basement to age the terroir under the terroir.

Can we make a stronger symbol?





TO RECAP (THE RANGE)

Three rooms, three atmospheres.

The Mignon-Boulard range is like a menu:
there is always a champagne adapted
to your desires of the moment
or to your own culinary affinities...

EATING WITH YOUR HANDS



CUVÉES

SUR LE BOUT DES DOIGTS
SUR LE BOUT DES DOIGTS - ROSÉ
1911 - SOUS LES PAVÉS, LE TERROIR

FINGER FOOD

Tapas, Afterwork,
Aperitif dinners,
During the evening



WHEN WE SPEAK LOCAL



CUVÉES

MATIÈRE NOIRE
EN LIEU SÛR

BISTRONOMY, LOCAL CUISINE & EXOTIC CUISINES

TOP RESTAURANTS AND OTHER GASTRONOMIC EXPERIENCES



CUVÉES

ÉLÉMENT DE SURPRISE
ATOMES CROCHUS
LES BEAUX CEPS

GASTRONOMY, TECHNICAL CUISINES & EXOTIC CUISINES



If the previous pages have made
your mouth water,
the following points recap our values
and business strengths.



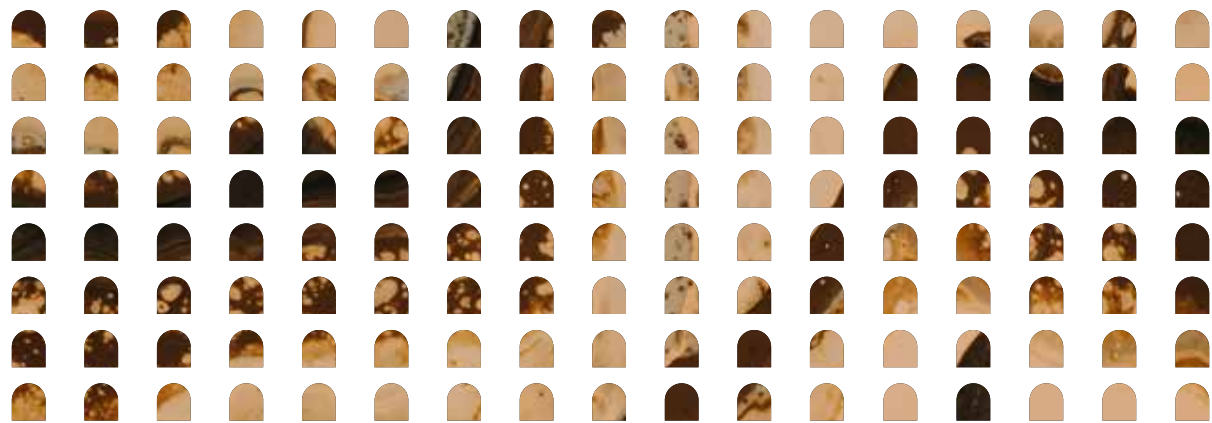
OUR STRENGTHS IN A FEW WORDS

They may also be a good topic
of conversation
during your next visit.

OUR STRENGTHS IN A FEW WORDS

- **Technical champagnes**, the result of much research and yet **accessible to the greatest number**. Our philosophy – the best champagne is first and foremost the one that you like.
- A **restitution as faithful as possible of our terroir** of Venteuil and surroundings, a variety of wines for all tastes and colors.
- An **original, almost radical approach to food and wine pairing**: all our wines are designed to be served on all kinds of tables...
- A **strong environmental conscience**, a sustainable one, for the respect of our earth and our children: certified HEV (High Environmental Value) level 3
- An **impactful brand** that will convince many consumers: bons vivants, lovers of simple things, connoisseurs, lovers of the terroir, locavores, budding or experienced chefs...
- **Optimized commercial tools** to ensure your comfort and good relations, a great availability to accompany you at best.
- An **unusual place**: a vaulted cellar, dug by hand by our ancestors, under a sentimental vine, a place of vinification and aging. Soon open to new tasting experiences
- New ephemeral vintages? Maybe ... **to be continued!**





CONTACT

If you have any question about our wines, our farming practices, or other culinary suggestions, we will be pleased to answer your questions:



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visit !





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CHAMPAGNE



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