

SUR LE BOUT DES DOIGTS

BRUT

60 % PINOT NOIR 30 % MEUNIER 10 % CHARDONNAY



Here, there is no fuss. We eat with our fingers, we have fun, without guilt.
We invite friends and then we spend the evening remaking the world.

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.

It symbolizes the spirit sought by Cyril in all his wines: to be at table or nothing.
And there are many ways to do it...

PAIRING

With finger food, with tapas, as an aperitif or for the whole evening.

THE ORGANOLEPTICS

Nose: First a smoky bouquet of grilled and roasted aromas, to open the nose. The baked apple and hazelnut then arouse greed. A creamy touch, an exotic zest of roasted pineapple ... a generous and exuberant whole.

Palate: Frank attack, chiseled with white fruit and litchi. It is warm, carried by pear flavors with always this exotic dimension this time brought by the expression of mango and passion fruit. Typical Venteuil! A silky, tasty wine, with a touch of fantasy.

THE TECHNIQUE

100 % cuvée		Perpetual reserve	
Wild and spontaneous fermentation		Malo - done	Natural clarification
Maturing - 2 years	Ageing on lees	Dosage : 7,2 g/L	
Dosing liqueur aged for 8 months in oak barrels made from certified organic cane sugar.			

SUR LE BOUT DES DOIGTS

ROSÉ

60 % PINOT NOIR 30 % MEUNIER 10 % CHARI NAY



Here, there is no fuss. We eat with our fingers, we have fun, without guilt.
We invite friends and then we spend the evening remaking the world.

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 know-how in wine-making.

PAIRING

The strength of this cuvée lies in its great versatility and its ease of tasting.
Perfect for finger food, with tapas, as an apéritif, or for the whole evening.

THE ORGANOLEPTICS

Nose: An aromatic scent of grenadine and fruits in syrup is first detected. A subtle expression underlined by white fruit, apricot, and white peach.

Palate: Easy, and tasty, the wine is just as delicate on the palate. The grenadine comes back accompanied by English candy flavors. The candied strawberries conclude a finish all in greediness.

THE TECHNIQUE

100 % cuvée		70 % from perpetual reserve (2 generations)	
10 % of red wine from reserve Pinot Noir aged in oak barrels			
Wild and spontaneous fermentation		Malo - done	Natural clarification
Maturing - 2 years		Dosage : 7,2 g/L	
Dosing liqueur aged for 8 months in oak barrels made from certified organic cane sugar.			

1911 - SOUS LES PAVÉS, LE TERROIR

BRUT



100 % MEUNIER

Here, there is no fuss. We eat with our fingers, we have fun, without guilt.
We invite friends and then we spend the evening remaking the world.

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 is a resolutely modern profile.
A story to be told all over the world... but always at the table!

PAIRING

A cuvée thought for finger food, with tapas, as an aperitif or for the evening and even, why not, for exotic cuisines.

THE ORGANOLEPTICS

Nose: Fresh bread accompanies the fresh hazelnut subtly milky and meringue at first scent. Then the pastry and brioche characterize the olfaction, followed by scents of plum, grape and white apple.

Palate: The Meunier is not filtered, thirst-quenching.
Greedy, pastry-like, the flagship grape variety of Venteuil has delicately creamy reflections. A wine full of freshness!
The DNA of the house!

LA TECHNIQUE

100 % cuvée		Old vines	Harvest at full maturity
Wild and spontaneous fermentation		Malo - done	Natural clarification
Maturing - 2 years	Ageing on lees	Dosage : 6,4 g/L	Wines from a single harvest

Dosing liqueur aged for 8 months in oak barrels made from certified organic cane sugar.

EN LIEU SÛR

BRUT

82 %
CHARDONNAY
12 %
PINOT NOIR
6 %
MEUNIER



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.

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.

PAIRING

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

THE ORGANOLEPTICS

Nose: Opens with nuts and hazelnut. Then linseed oil and woody notes take over. The Chardonnay leads the dance with white flowers, vine peach, and apricot. Freshness and complexity are announced!

Palate: Franck attack with barley sugar and orgeat syrup. Red citrus fruits like blood orange gradually take hold while the finish moves towards pits, almonds..., and lavender!

THE TECHNIQUE

100 % cuvée		20 % from reserve wines	
Wild and spontaneous fermentation		Malo - done	Natural clarification
Maturing- 3 years	Ageing on lees	Dosage : 6,4 g/L	

Dosing liqueur aged for 8 months in oak barrels made from certified organic cane sugar.

MATIÈRE NOIRE

ROSÉ DE SAIGNÉE

100 % MEUNIER



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.

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.

PAIRING

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

THE ORGANOLEPTICS

Nose: The red wine asserts itself with reductive notes on blackberry and blackcurrant, raspberry too. An expression strewn with wild perfumes, myrtle, wild strawberry... The spices come subtly to add to the whole.

Palate: A beautiful firmness characterizes the palate, led by red fruit. The wood tannins reveal themselves little by little with a beautiful energy, in a wild authenticity.

An intriguing wine, without compromise !

LA TECHNIQUE

100 % cuvée	Old vines	Harvest at full maturity	
Wines from a single harvest		Short maceration in oak barrels	
Wild and spontaneous fermentation		Malo - done	Natural clarification
Maturing - 2 years	Ageing in oak barrels - 4 months		Dosage : 6,4 g/L
Dosing liqueur aged for 8 months in oak barrels made from certified organic cane sugar.			

ÉLÉMENT DE SURPRISE

BLANC DE BLANCS

100 % CHARDONNAY



It's time to bring out the big guns. 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.

In this precision and refined cuvée, the barrel acts as the 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.

PAIRING

Technical, original, or bold cuisines will get along perfectly with this explosive Chardonnay. Ideal for gourmets, lovers of nice presentations and memorable culinary experiences.

THE ORGANOLEPTICS

Nose: Its smoky and licorice style is surprising. The salinity of the wine jumps out, its generous plenitude is obvious. Delicacy and subtlety support an unexpected exoticism for a Blanc de Blancs with a hint of yellow fruit, mango, and pineapple.

Palate: This is definitely a Chardonnay that likes to get out of its comfort zone. Full of energy and tonicity, it offers a saline range accompanied by red citrus fruits- that make its structure and harmony.

THE TECHNIQUE

100 % cuvée	Blending Solera system	80 % in steel vats + 20 % in barrels	
Natural and spontaneous fermentation with indigenous yeast			Malo - done
Maturing for 3 years	Ageing on lees	No added sugar (0 g/L)	Natural clarification
Dosing liqueur aged for 8 months in oak barrels made from certified organic cane sugar.			

ATOMES CROCHUS

COMPLANTED
CHARDONNAY & PETIT MESLIER



70 %
CHARDONNAY
30 %
PETIT MESLIER

It's time to bring out the big guns. 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.

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.

PAIRING

A successful combination between two aromatic worlds that invites to do the same in the kitchen. Ideal for gourmets, lovers of nice presentations and memorable culinary experiences.

THE ORGANOLEPTICS

Nose: The woody aroma seduces with its licorice scent. Then vanilla appears accompanied by cocoa and coffee. A warm, complex scent with beautiful energy around spices, clove, and rosemary.

Palate: The wine is unctuous, even velvety on the palate, which is the signature of the barrel stirring. The tannins coat the inside of the mouth with elegance and nice tasty bitters punctuate the energetic finish of this wine of fullness.

THE TECHNIQUE

100 % cuvée		Complanted blending at the press	
Wild and spontaneous fermentation in oak barrels		Malo - done	Natural clarification
Harvest at full maturity		Dosage : 2 g/L (ultra-brut)	Partial Solera on lees
Maturing for 5 years minimum	Ageing in oak barrels on lees for 6 months		
Sealed with a cork stopper, held firm by a metal clasp ('the agrafe')			
Dosing liqueur aged for 8 months in oak barrels made from certified organic cane sugar.			

LES BEAUX CEPS

VINIFIED
PLOT BY PLOT



100 % PINOT NOIR

The last experience realised by Cyril... until the next ones.

This cuvée is the purest expression of the terroir that a winegrower is able to create: from harvest to ageing, passing by the winemaking process, everything has been made on and under the plot*! By itself, it sums up all the philosophy of the estate: culinary, accessible, greedy and terroir. Drinking it is believing.

PAIRING

A specialised wine-making process, an epicurean style. Like this cuvée, let's go outside the formal framework of a gourmet restaurant and let's talk about the meticulous choice of the ingredients.

A wine that will rather be drunk in the kitchen than in the restaurant room.

THE ORGANOLEPTICS

Nose : First, yellow fruits appear, as the terroir signature of Vendeuil. Then, shades of candy cane, orange syrup and fresh fruits come. A promise of sophisticated and refined greediness.

Palate : The wine is silky, the entry opens with ripe fruits and candied fruits, generous and enjoyable. Red citrus fruits come to reveal the freshness of the wine, highlighted by spices and bergamot. Aromas of fruit stone and cherry make perceive the Pinot Noir characteristics in a very pure set.

THE TECHNIQUE

100% first pressing	Plot called « Les Beaux Ceps »	
Wine-making process in amphora made in stoneware	Malolactic fermentation done	Natural clarification
Harvest at full maturity	Dosage: 2 g/L (ultra-brut)	Maturation on lees: 6 months.
Ageing: 2 years		

Dosage liquor made from organic-certified cane sugar and aged during 8 months in an oak cask