

HP
CHAMPAGNE
FLEUR DE MIRAVAL
À LE MESNIL-SUR-OGER

ER 1



The artistic concept behind the creation of Fleur de Miraval is the blending of Chardonnay that has noble, autolytic evolutionary notes with supremely fresh Pinot Noir with slightly high-toned, red fruit notes. Given the aromatic profile we were looking for in the Pinot Noir, the saignée method was a natural choice over classic red winemaking techniques which would have produced much riper, richer tones. The base year for this edition is 2016. The Perpetual Reserve goes back to 2007. The wine was fermented in stainless steel and the Reserve is growing in large casks. The wine aged on the lees for 3 years.

TECHNICAL INFORMATION

Grapes: 75% Chardonnay and 25% Pinot Noir.
Average Age of the Vines: 30 years.
Disgorged in June 2020
Dosage: 4.5 g/l
Total Production: 20,000 bottles