



**CLOS CACHET**  
the finest French wines

# CHAMPAGNE LES FRÈRES MIGNONS

## L'Aventure Premier Cru Blanc de Blancs

### NV

01

**Provenance:**  
Côtes des Blancs

02

**Grape Variety:**  
100% Chardonnay

03

**Pairing:**  
As an aperitif or with raw  
seafood and cooked fish

04

**Serving:**  
Temperature: 9°C



#### Vineyard Cultivation:

The Champagne L'Aventure by Les Freres Mignon is the result of the blending of Chardonnay from the 3 different plots: Avize, Cramant, and Cuis, all old vines of about 50 years of age. This is the first production for this Blanc de Blancs made by the brothers Florent and Julien after they left the local cooperative in 2014. Working the vineyards largely without chemicals, the estate is divided as 90% planted in Chardonnay in the villages of Avize, Cramant and Cuis, the remaining 10% Pinot Noir in Cumières. Extreme sensitivity and attention are reserved for the management of the vineyard.



#### Vinification:

In the winery's philosophy, choices oriented to the minimum intervention possible, with spontaneous fermentation on indigenous yeasts and no practices of filtration or clarification. Everything is done with almost maniacal respect for the raw material.



#### Tasting Notes:

Derived from Cramant, Avize and Cuis, the NV Extra-Brut Blanc de Blancs L'Aventure was disgorged in July 2020 with 1.6 grams per liter dosage. Offering up aromas of white flowers, citrus zest and green apple, it's medium to full-bodied, pillowy and precise, with racy acids and a tangy, mouthwatering finish. Based on the 2017 vintage with 40% reserve wines, it didn't see malolactic fermentation. Drink 2021-2030. - William Kelley - Wine Advocate.



#### Soil Type:

White Clay and Marl



#### Method:

Organic and Sustainable

#### Clos Cachet

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#### Trade Portal

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