

# CHAMPAGNE CHARLES ELLNER

EPERNAY - FRANCE

CARTE BLANCHE BRUT

## Origine

Our Family owns a total of 50 hectares located in 15 different champagne villages, providing us with a large variety of grapes from the best terroirs. We have chosen to cultivate our vines under sustainable viticulture.

## Blend

30 % Pinot Noir  
30 % Chardonnay  
40% Pinot Meunier

## Vinification

No malo-lactic fermentation  
Minimum 3 years aging on the yeast  
Dosage: 10 g/l

## Size available

Bottle 750 ml

## Tasting notes

*This elegant and subtle blend offers an attractive freshness.  
On the palate, it is fruity, round with floral hints and citrus notes.*

## Wine and food

Perfect for aperitif.

## Awards

**DECANTER** - 2016 - **Bronze**

**WINE SPECTATOR** - Jul 31, 2015 p. 86 - **91 Points**

An expressive Champagne featuring flavors of white cherry, acacia blossom, spice and slivered almond, set on a refined bead and layered with sleek acidity. This is linear and focused, with a hint of salinity lingering on the finish. Drink now through 2020.

**BURGHOUND.COM** - 167, April, 2015 - **ALLEN MEADOWS** - **90 Points**

"There is plenty of yeast character to the cool, pure and admirably elegant aromas of citrus and green apple. The yeast and citrus characters displayed by the nose can be also found in the same copious quantities on the palate that is shaped by a firm if not especially refined mousse, all wrapped in a moderately dry and persistent finish. This is drinking perfectly now and while a bit more complexity would undoubtedly result if it was held, this is pretty much a "pop and pour" effort. 90/now"

**VINEOUS** - Jan 2015 - **JOSH RAYNOLDS** - **90 Points**

Vivid yellow. Aromas of redcurrant, orange zest and white pepper, with a smoky quality in the background. On the palate, supple red berry and pit fruit flavors are given lift and cut by a hint of dusty minerals. Rich yet lively wine with solid finishing punch and lingering spiciness

**« Carte Blanche » is a French expression meaning « a free rein ». So, cut your strings, be bold and imaginative, and choose your food, your occasion, your place and moment, your company and your mood to share a bottle of "Carte Blanche".**

