CHAMPAGNE

CHARLES ELLNER

EPERNAY – FRANCE

GRANDE RESERVE BRUT

60 % Chardonnay - 40 % Pinot Noir

Dosage: 10 g/l

No malo-lactic fermentation.

Tasting notes

Very pale colour. A fresh, floral aroma with a touch of fruitiness.
Lively, vinous nose. A perfectly balanced blend.

Aging

Harvest 2005/2006 – Bottled in 2007 – 6 Years aging on the yeast

Size available

Bottle 750 ml – Half-bottle 375 ml – Magnum 1.5L – Jéroboam 3L – Mathusalem 6L

Special order: Salmanazar 9L – Balthazar 12 L

Awards

WINE SPECTATOR - Dec. 15, 2012 - **91 points** - **WINE ENTHUSIAST** - Dec. 2012 - **88 points**

BURGHOUND.COM – Sept. 2012 - **88 points**

GUIDE HACHETTE 2013 - **1 star *** - **GILBERT & GAILLARD** 2013 – **87 points**

WINE ADVOCATE#111 – Nov. 30, 2011 - **89 points**

History

At the end of the XIXth century, Charles Emile ELLNER, the founder of the House, began acquiring small vineyards in Epernay while he was at the start of a career as a professional "riddler".

Champagne Charles ELLNER, in the heart of Epernay, is still a family business, ran by Jean-Pierre ELLNER, grandson of the founder. His nephews Frederic and Arnaud ELLNER manage respectively vineyards and production.

Vineyards

The House of Ellner possesses about 50 ha of vineyard, located all over the area of Champagne in more than 15 villages. The vineyard produces 50% of the total grape crop.

Update : Jan. 2013