CHAMPAGNE

CHARLES ELLNER

EPERNAY – FRANCE

GRANDE RESERVE
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 turn to sustainable viticulture.

Blend

60 % Chardonnay

40 % Pinot Noir

Vinification

No malo-lactic fermentation

Minimum 5 years aging on the yeast

Dosage: 10 g/l

Size available

Bottle 750 ml – Half Bottle 375 ml

Magnum 1,5 L – Jéroboam 3L – Mathusalem 6L

On special orders : Salmanazar 9L

Balthazar 12L

Tasting notes

An attractive colour announces the intensity of this blend.

The nose is lively and vinous.

It develops a fresh and floral aromas, with a touch of fruitiness and mineral notes.

This is a perfectly balanced blend, with finesse and longevity on its great aftertaste.

Match

Perfect for aperitif and/or first course of a meal (Salmon in a puffed pastry, crab flan).

Awards

GUIDE HACHETTE 2015, p.596 - **2 STARS**

GILBERT & GAILLARD 2015 – **85 points**

WINE SPECTATOR - Nov. 15, 2014, p.153 - **91 points**

WINE ENTHUSIAST - Jan. 2014 - **90 points**

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