

CHAMPAGNE
CHARLES ELLNER
EPERNAY – FRANCE

**ROSE
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

50 % Chardonnay
50 % Pinot Noir

Vinification

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

Size available

Bottle 750 ml – Half-bottles 375 ml

Tasting notes

*The robe is strong pink : an invitation to the eyes.
Strong on the nose with hints of strawberry, this “gourmandise”
champagne develops intensively fruity aromas.
The Chardonnay that represents half of the blend is
giving it freshness, but also longevity.*

Food and Wine

*To be served with aperitif, or with a red fruit based
dessert, such as freshly picked strawberries.*

Awards

GILBERT ET GAILLARD 2015 - **86 points**
GUIDE HACHETTE 2014 – **Mentioned**
WINE SPECTATOR Nov,15 2013 - **90 points**
WINE ENTHUSIAST Dec 2012 - **89 points**
BURGHOUND Sept 2012 - **88 points**

