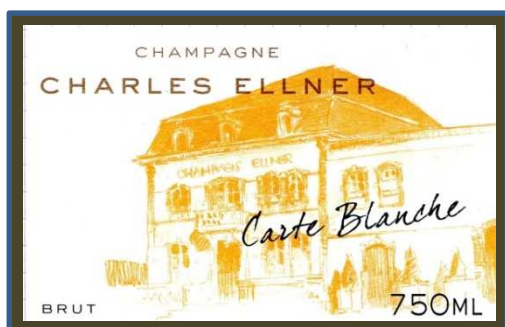


CHAMPAGNE
CHARLES ELLNER
EPERNAY – FRANCE



Charles Ellner

Carte Blanche

NON VINTAGE BRUT
A.O.P CHAMPAGNE

Tasting notes

An elegant and subtle blend, fresh and fruity with floral hints
Perfect with aperitif. It will also match most starters.

DECANTER WORLD WINE AWARDS – BRONZE MEDAL

The grapes and terroir

30 % Pinot Noir – 30 % Chardonnay – 40 % Pinot Meunier in majority from our vineyards of Epernay . Here, close to the « Côte des Blancs », we find a soil composed of chalk and limestone.

Ageing

This wine was blended with grapes from harvest 2008 and 2009 and bottled in 2010. As we have chosen not to make malo-lactic fermentation in any of our wines to preserve their freshness and elegance, we keep them in our cellars for a longer period of time. This cuvee has rested on its lees in the quietness of our cellars during 4 years before release.

Dosage : 10 g/l – Alcohol by vol : 12% – residual sugar : 11g/l – pH level : 3,02

Available

A total stock of 150 000 bottles – – cases of 12 bottles 750 ml



Our Vineyards

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 terroir. From the beginning, the first concern of our company is to work in harmony with nature. Therefore we have adapted our farming techniques, rather than using harmful chemical products. We have chosen to turn to sustainable viticulture, with carefully selected plant protection products for suitable organic farming and covered some of our vineyard with grass. This way we reduce considerably the conventional wine treatment products, preserve the balance of our soil and produce more expressive wines.

Harvest and vinification :

During the harvest, usually mid september, all the grapes are picked up by hand and pressed in our own pneumatic presses. The juice is then transferred into our stainless steel vats and vinified following the traditional champagne method with selected yeast from champagne.



Our History

The house of Charles Ellner is a family owned company created at the beginning of the XXth century by Charles Emile ELLNER, who began acquiring small vineyards in Epernay. Today, Jean-Pierre Ellner, 3^d generation, is running the company together with his wife, daughters and nephews. .



« 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 ».