

CHAMPAGNE
CHARLES ELLNER
EPERNAY - FRANCE

JEROBOAM SEDUCTION 2000
BRUT

The once-in-a-lifetime occasion of a millennium vintage was prepared well in advance of the year 2000. The choice of the bottle, the label, but also of the vineyards that were to be used for this exceptional wine were prepared as from 1999. The grapes come exclusively from the vintage 2000.

Loyal to the Ellner style this cuvee was made from a majority of Chardonnay grapes from Grand Cru vineyards in the Côte de Blancs (Chouilly and Avize, 65%) completed by Pinot Noir from the Montagne de Reims (various Premier Cru locations, 35%). These were among the first vineyards to be farmed sustainably, before Ellner generalized this practice to its entire estate in 2001.

The grape juices were assembled at an early stage and did not undergo malolactic fermentation. It was subsequently aged in oak barrels until the wine was bottled in the special vintage-2000-incised bottle in the early Summer of 2001. The "prise de mousse" took place in the original and final jeroboam container.

This unique cuvee allies gracefulness and grandeur. It is subtly structured with an aromatic complexity displaying layers of ripe fruit and roast coffee behind an incredibly fresh backbone. It was tailored to age very slowly, with a life-cycle to be counted in decades rather than years.

Though it would show its best during the course of an exceptional meal, it will be unforgettable with just "any" unique celebration.

