

CHAMPAGNE CHARLES ELLNER

EPERNAY - FRANCE

CARTE BLANCHE 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 cultivate our vines under sustainable viticulture.

Blend

30 % Pinot Noir
30 % Chardonnay
40% Pinot Meunier

Vinification

No malo-lactic fermentation
Minimum 3 years aging on the yeast
Dosage: 10 g/l
12% Alc.Vol

Size available

Bottle 750 ml

Tasting notes

*This elegant and subtle blend offers an attractive freshness.
On the palate, it is fruity, round with floral hints and citrus notes.*

Wine and food

Perfect for aperitif.

Awards

GAULT & MILLAU - 2017 - **15/20**

WINE SPECTATOR - Aug 31, 2016 p. 170 - **91 Points**

Austere in structure at first, with rapier acidity. The black current, slivered almond, white peach and candied lemon peel flavors are intense and tightly knit, expanding on the palate and lingering on the vibrant, spiced finish. Drink now through 2019.A.N.

BURGHOUND.COM - 167, April, 2015 - **ALLEN MEADOWS** - **90 Points**

"There is plenty of yeast character to the cool, pure and admirably elegant aromas of citrus and green apple. The yeast and citrus characters displayed by the nose can be also found in the same copious quantities on the palate that is shaped by a firm if not especially refined mousse, all wrapped in a moderately dry and persistent finish. This is drinking perfectly now and while a bit more complexity would undoubtedly result if it was held, this is pretty much a "pop and pour" effort. 90/now"

VINEOUS - Jan 2015 - **JOSH RAYNOLDS** - **90 Points**

Vivid yellow. Aromas of redcurrant, orange zest and white pepper, with a smoky quality in the background. On the palate, supple red berry and pit fruit flavors are given lift and cut by a hint of dusty minerals. Rich yet lively wine with solid finishing punch and lingering spiciness

DECANTER - 2016 - **Bronze**

« 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".

