

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 cultivate our vines under 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 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

WINE SPECTATOR – INSIDER – May 25, 2016 - **91 points**
GILBERT & GAILLARD - 2016 - **87 points – GOLD**
BETTANE + DESSEAUVÉ - 2016 - **SILVER**
WINE ENTHUSIAST – Sept 2015 - **93 points**
DECANTER - 2015 - **SILVER**
INTERNATIONAL WINE CHALLENGE - 2015 - **SILVER**
BURGHOUND.COM, Allen Meadows - April 2015 - **89 points**
GUIDE HACHETTE – 2015 - **2 STARS**

