

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: 4 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

2019 : GAULT & MILLAU – **15/20**
2019 : GUIDE HACHETTE - **1 star***
2018 : WINE SPECTATOR – Nov 15 - **91 points**
2018 : GILBERT & GAILLARD - 88 points – **GOLD**
2017 : VINALIES INTERNATIONALES - **SYLVER**
2016 : WINE SPECTATOR – INSIDER May 25, 2016 - **91 points**
2016 : BETTANE + DESSEAUVE – **SILVER**
2016 : DECANTER - **BRONZE**

