

# Champagne

# Charles Ellner

## Epernay - FRANCE

### Qualité extra Demi-Sec

#### 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

50 % Pinot Noir  
30 % Chardonnay  
20% Pinot Meunier

#### Vinification

No malo-lactic fermentation  
Minimum 6 years aging on the yeast  
Dosage: 32 g/l ( demi-sec )

#### Size available

Bottle 750 ml  
Half Bottle 375 ml

#### Tasting notes

*This dry Champagne is of a pale gold colour tinged with pink.  
The blend is fruity and well-constituted, with intense fruity aromas.  
Its structure and length state elegance and youthfulness.*

#### Food and Wine

Due to its attractive freshness, this champagne is ideal as an aperitif.

#### Awards

**GAULT & MILLAU** -2019 – **14/20**  
**INTERN WINE CHALLENGE** – 2016 - **BRONZE**  
**GILBERT ET GAILLARD** – 2016/2018 - **87 points - GOLD**  
**WINE ENTHUSIAST** – Sept 2015 - **89 points**  
**DECANTER** - 2015 - **Commended**

