

Champagne

Charles Ellner

Epernay - FRANCE

Rose 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

50 % Chardonnay
50 % Pinot Noir

Vinification

No malo-lactic fermentation
Minimum 3 years aging on the yeast
Dosage: 10 g/l

Size available

Bottle 750 ml – Half-bottles 375 ml

Tasting notes

*The robe is strong pink: an invitation to the eyes.
Strong on the nose with hints of strawberry, this "gourmandise" champagne develops intensively fruity aromas.
The Chardonnay that represents half of the blend is giving it freshness, but also longevity.*

Food and Wine

To be served with aperitif, or with a red fruit based dessert, such as freshly picked strawberries.

Awards

GILBERT ET GAILLARD - 2019 - 86 points - GOLD

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

GUIDE HACHETTE - 2016 – 2 stars *

DECANTER - 2015 - Commended

BURGHOUND.COM Allen Meadows - April 2015, 167 - 89 points

VINOUS Josh Reynolds - Jan 2015 - 90 points

