

CHAMPAGNE
CHARLES ELLNER

EPERNAY - FRANCE

SEDUCTION 2006
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.

The best grapes from our own vines located in Avize, Tauxières, Epernay, Rilly la Montagne and Sermiers have been selected to elaborate this Cuvée.

Blend

75 % Chardonnay, partially aged in old oak barrels
25 % Pinot Noir

Vinification

No malo-lactic fermentation
Minimum 8 years aging on the yeast
Dosage: 6 g/l

Size available

Private Ellner Bottle 750 ml

Tasting notes

This vintage champagne has a generous and persistent mousse, and a bright gold colour.

It has a complex nose, fusing woody hints with notes of stone fruits and lime.

In the mouth, the finish is long and lasting, lively and generous.



Wine and Food

This Cuvée will be perfect to accompany shellfish.

Awards

GILBERT & GAILLARD - 2016 - **89 points** – **GOLD**

INTERNATIONAL WINE CHALLENGE - 2016 - **SILVER**

