

Champagne

Charles Ellner

Epernay - FRANCE

Seduction 2007 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 Tauxières, Barbonne-Fayel and Epernay, have been selected to elaborate this Cuvée.

Assemblage

70 % Chardonnay partially aged in old oak barrels, raised in our vineyard of Tauxières and Barbonne

30 % Pinot Noir from Epernay

Vinification

No malo-lactique fermentation

Minimum 8 years aging on the yeast

Dosage : 2 g/l

Contenants disponibles

Bouteille à l'ancienne Ellner 750 ml

Notes de dégustation

A beautiful deep gold color. Mature, expressive nose opening up to candied and dried fruits with pastry and patisserie aromas in the background. A wonderful vinosity on the palate, balanced by a beautiful freshness and fine delicate bubbles.

Accord gastronomique

For a perfect pairing, why not try it on a beautiful grilled red meat...

L'avis de la presse

Vinalies Internationales 2017

Gilbert & Gaillard 2018

International Wine Challenge 2017

Silver medal

91/100

Gold medal

