



CHAMPAGNE
M. BRUGNON
////// À ÉCUEIL ////



Blanc de Blancs 2015

TERROIR :

Montagne de Reims (100%)

“Premier cru” (Rilly La Montagne)

This cuvée is made from two parcels of Rilly la Montagne in premier cru, on chalk. Les Barbettes are 35 years old and bring wisdom and moderation, the second one, les Maladies, very young vine, brings its energy.

GRAPE VARIETY :

Chardonnay 100%

ELABORATION :

Winemaking in stainless steel tank without sans malolactic fermentation.

Dosage : 8 g/L

100% harvest 2015 :

TASTED by F. WOLFERT (January 2020) :

The color is goldy-green. The nose well open, is elegant, spring (yellow flowers) and with a iodine touch, remind see. The mouth is first dense, rich and warmy, then the acidity of the wine commands. Final is powerful and long, with black tea flavours and a nice austerity due to the chalky terroir.

To taste in a winelovers company to 10°C of temperature and in a well-large glass.

Champagne-brugnon.Com

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