



CHAMPAGNE
M. BRUGNON

////// À ÉCUEIL ////



Millésime 2013

TERROIR :

Montagne de Reims
Rilly La Montagne (65%, chalk)
Ecueil (35%, sand)

GRAPE VARIETIES :

Chardonnay 65%
Pinot Noir 35%

ELABORATION :

Alcoholic fermentation in stainless steel tanks, without malolactic fermentation.

Dosage : 6 g/L
100% harvest 2013, late but beautiful.

TASTED by F. WOLFERT (january 2020) :

Clear goldy color with green nuances.
The nose is young and reveal exotic fruits and plants (ivy, fern) flavours. With air, we feel bakery and lemon notes. First, the mouth is tonic, and then we have a creamy sensation. Chalk gives to the long final a fine austerity.

This cuvée is not so classic. It is dynamic, exotic and mineral. Please, serve at 10°C in a well-large glass.

Champagne-brugnon.Com

1 rue Brûlée, 51500 Ecueil - 03 26 49 25 95 - champagne-brugnon@orange.fr