



CHAMPAGNE  
**M. BRUGNON**

////// À ÉCUEIL //////////////////////////////////



## Millésime 2015

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### 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 2015, a considerable amount of sunshine, reminiscent of 2003.

### TASTED by F. WOLFERT (January 2021):

The golden color is clear.

The nose starts with beautiful aromas of custard and cherry. With aeration, it evolves towards foliage, roots. The attack is broad, then the mouth is rich and covers the palate. The whole produces a dense, voluminous texture, aromas of cooked fruits and almond.

The finish is long, powerful, nervous, finely astringent (chalk), bitter and salty.

This vintage will bring a note of prestige to your evenings with friends. Serve it in a large flute or in a wine glass at a temperature of 10°C.

[Champagne-brugnon.com](http://Champagne-brugnon.com)

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