



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



Brut Reserve

TERROIR:

Ecueil (Montagne de Reims)
Mont Saint Père (Marne Valley)
Soils : sandy and limestone clay

GRAPE VARIETIES:

Pinot Noir 60%
Chardonnay 30%
Meunier 10%

ELABORATION:

Vinification in a regulated steel vat.
40% of reserve wines and the remainder from the wine
harvest in 2019.
Dosage: 9 g/L

TASTED by F. WOLFERT (January 2023):

The robe is golden and warm.
The nose is open, hints of honey, toast, ginger bread,
Mirabel, touching on mature cherry, nougat.
In the mouth, the first hit is round.
The wine is fluid and well balanced with effervescence.
The whole effect gives a tonic texture, thirst-quenching
and adorned with honey and dried fruit flavours.
The finale is long, acidulous, with a hint of bitterness.

This vintage should be enjoyed with the family, served
at 8°C, in a tall flute.

Champagne-brugnon.com

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