



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



Brut Sélection

TERROIR:

Montagne de Reims Pure premier cru Ecueil (sand)
Rilly la Montagne (chalk)

GRAPE VARIETIES:

Chardonnay 60% from Rilly
Pinot Noir 40% from Ecueil

ELABORATION:

Vinification in regulated steel vats.
2018 wine harvest
Dosage : 6 g/L

TASTED by F. WOLFERT (January 2023):

The robe is light gold and presents light shades of green. The nose reveals steady notes of citrus, ginger, biscuit, baked pear, spirits and honey. After a fresh first hit, the mouth is fluid, with a nice hit of sparkle and mouth-watering acidity.

The whole effect presents a creamy melting texture. The finale is long, tense, slightly tart (chalk), saline and acidulous.

This vintage should be enjoyed on special occasions, served at 10°C in a tall flute.

Champagne-brugnon.com

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