



CHAMPAGNE
M. BRUGNON

////// À ÉCUEIL ////



Millésime 2015

TERROIR:

Montagne de Reims
Rilly La Montagne (60%, chalk)
Ecueil (40%, sand)

GRAPE VARIETIES:

Chardonnay 60%
Pinot Noir 40%

ELABORATION:

Alcoholic fermentation in a regulated steel vat, with no malolactic fermentation.

Dosage : 6g/L
100% from 2016 wine harvest.

TASTED by F. WOLFERT (January 2023):

The robe is a luminous, light lime. The nose is still young and marries notes of fruit, plants and pastries. When aired, it develops into hints of passion fruit, roasted almonds and lemon biscuit. The first hit is full, the wine is warm and structured. Then, follows flavours of grapefruit and kirsh. The dosage is very discreet. The finale is very long, powerful, nervous, chalky and saline. It finishes on a touch of mint. This millésime will bring a sense of style to evenings with friends.

Serve in a big flute or wine glass between 10° and 12° C.

THIS CAN BE KEPT FOR AGES.

Champagne-brugnion.com

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