



CHAMPAGNE  
**M. BRUGNION**  
////// À ÉCUEIL ////



## Blanc de Blancs 2018

### TERROIR :

Montagne de Reims (100%)

Premier cru (Rilly La Montagne)

This vintage is elaborated from two plots in Rilly la Montagne premier cru, on chalk soil. Les Barbettes are 35 yrs. old and bring wisdom and temperance, the second, Les Maladries, a young vine, brings its vitality.

### GRAPE VARIETY:

Chardonnay 100%

### ELABORATION:

Vinification en cuve thermo régulée  
sans fermentation malolactique.

Dosage EXTRA BRUT : 6 g/L

100% vendange 2018

### TASTED by F. WOLFERT (october 2023):

Like its 2017 predecessor, the robe is gold and tinged with green highlights.

The nose is open to aromas of lemon, white fruit and pastry cream. It evolves towards almond, vanilla and biscuit, which gives the wine a generous and warm nose.

On the palate, the attack is tonic and crunchy, then the wine expresses its consistency, its voluminous texture and a hint of citrus. The finish is long, chalky and very salty, leaving a maritime feeling.

This wine will mark the spirits during celebrations, served at a temperature of 10°C in a very wide flute.

**TO BE TASTED OR KEPT FOR 3 TO 5 YEARS  
IN THE CELLAR**

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

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