



CHAMPAGNE
M. BRUGNON

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



Blanc de Noirs 2018

TERROIR:

Montagne de Reims (100%)
Premier cru (Ecueil)

This limited cuvée is born from the unique expression of Pinot Noir, from a sample of the most beautiful terroirs of Ecueil. A structured and creamy wine, in homage to Marc BRUGNON, born on these lands.

GRAPE VARIETY:

Pinot Noir 100%

ELABORATION:

Vinification en cuve thermo régulée.
Dosage : 6g/L
100% vendange 2018.

TASTED by F. WOLFERT (october 2023)

The robe is blond and very bright.

The nose is first pastry with aromas of biscuit, toasted almond and pear. It evolves to earthy and subtle notes of nougat and girolles. This nose will charm you with its complexity as it slowly reaches its maturity.

The attack is ample and the wine is fleshy and delicate, which expresses its full and tender texture. The finish is very long, aromatic and salty, ending with powdery and bitter notes, such as cocoa.

Serve this vintage in a large flute around 10°C on your most beautiful evenings.

TO KEEP WITHOUT HESITATION AND FOR
A LONG TIME

Champagne-brugnion.com

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