CHAMPAGNE
M. BRUGNON
À ÉCUEIL



Blanc de Blancs 2021

TERROIR :

Montagne de Reims (100%)
Premier cru (Rilly La Montagne)

GRAPE VARIETY:

Chardonnay 100%

ELABORATION:

Vinification is a thermo regulated tank without malolactic fermentation.
Dosage : 6 g/L
100% 2021 harvest

TASTED by F. WOLFERT (March 2026):

The robe's straw-yellow color, adorned with green highlights, is characteristic of the Chardonnay grape variety in this Champagne. The nose is expressive, with aromas of lemongrass, pear and almond, acacia, and fresh butter. With aeration, the expression takes on a marine, iodine, and saline character, with a strong identity. The attack is initially lively and taut before leading to a fluid and firm palate. This wine expresses a beautiful, mouthwatering acidity and structure. The finish is long, taut, and very chalky, ending with a dry note, like a line of chalk.

To consume and enjoy with dishes at a temperature of 10 °C in a tall flute.

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