CHAMPAGNE
M. BRUGNON
À ÉCUEIL



Brut Reserve

TERROIR:

Ecueil (Montagne de Reims)
Mont Saint Père (Marne Valley)
Soils : sandy and limestone clay

GRAPE VARIETIES:

Pinot Noir 60%
Chardonnay 30%
Meunier 10%

ELABORATION:

Vinification in a regulated steel vat.
45% of reserve wines (2019 and 2020) and the remainder from the wine harvest 2022.
Dosage: 8 g/L

TASTED by F. WOLFERT (March 2026) :

The robe reveals lively bubbles.
A very open nose offers aromas of honey and yellow fruits, evolving towards yellow flowers.

In the mouth, after a sour hit, the wine becomes fluid and balanced with effervescence.

The finale is quite long, acidulous, with a hint of bitterness.

This vintage should be enjoyed with the family, served at 8°C, in a tall flute.

Champagne-brugnon.com
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