CHAMPAGNE
M. BRUGNON
À ÉCUEIL



Brut Rosé

TERROIR:

Marne valley (60 %) et Montagne de Reims (40 %)
Clay limestone and sand

GRAPE VARIETIES:

Chardonnay 1/3
Pinot Noir 1/3
Meunier 1/3

ELABORATION:

Rosé blend with 12% of Pinot Noir red wine from ECUEIL.
75% from the wine harvest in 2022 and 25% of reserve wine.
Dosage : 12 g/L

TASTED by F. WOLFERT (march 2026):

The nose is pink and strawberry, crème fraîche, with fruity and milky scents. In the mouth, a rich balance of acid and sweetness, a body with vinocity and petulance, plum flavours and a tender texture.
The finale is round and slightly sour.
This vintage should be enjoyed, served at 6° to 8°C in a tall flute.

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