CHAMPAGNE
M. BRUGNON
À ÉCUEIL



Brut Sélection

TERROIR:

Montagne de Reims Pure premier cru Ecueil (sand)
Rilly la Montagne (chalk)

GRAPE VARIETIES:

Chardonnay 60% from Rilly
Pinot Noir 40% from Ecueil

ELABORATION:

Vinification in regulated steel vats.
2020 wine harvest
Dosage : 6 g / L

TASTED by F. WOLFERT (March 2026):

The robe is gold and is tinged with light green reflects.

An opened nose unveils notes of candied citrus, licorice, bread and tertiary aromas such as cinnamon and hazelnut.

On mouth, the attack is fresh thanks to a vivacious acidity, which contrast sharply with the volume and the intensity that this wine brings to us. The finale is long and very mouth watering too.

This cuvée will be appreciated even more on Spring and Summer during family moments. Must be served to a tall flute at 10°C.

Champagne-brugnon.com
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