CHAMPAGNE
M. BRUGNON
À ÉCUEIL



Millésime 2019

TERROIR:

Montagne de Reims
Rilly La Montagne (60%, chalk)
Ecueil (40%, sand)

GRAPE VARIETIES:

Chardonnay 60%
Pinot Noir 40%

ELABORATION:

Alcoholic fermentation in a regulated steel vat with no malolactic fermentation.
Dosage : 6 g / L
100% from 2019 wine harvest.

TASTED by F. WOLFERT (March 2026):

The robe has a lovely golden color and allows us to see thin and slow-moving bubbles.

This wine offers a fresh, pastry-like nose, loading to a bouquet of herbaceous aromas, dried fruit and biscuit.

The attack is ample, followed by a warm and structured texture. Freshness is present, combined with aromas of red fruits and toasted almond.

The finish is long, powerful and chalky.

Serve this wine in a large flute or a wine glass at a temperature between 10 to 12 °C to fully enjoy its aromas.

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