

DEVANT BRUT CHAMPAGNE

Charles Ellner | Epernay, France.



PRODUCT INFORMATION

This is a bespoke Champagne from the Devant label to what is in the bottle, a blend sourced from select vineyards on the Ellner estate in Epernay. The wine spends at least 36 months on the lees to develop its rich and complex components which makes for a more refined and elegant wine.

TASTING NOTES

Nose: White florals, stone-fruit, apples, almonds and toasted brioche.
Palate: A Rich and creamy texture bursting with white peach, almonds and candied lemon peel with a very fine bubble.

Finish: Vibrant and elegant with lingering notes of piecrust and citrus rind.

PROCESS

A Traditional blend of Chardonnay, Pinot Noir, Pinot Meunier harvested and fermented separately, then spends 36 months on the lees. The sparkling process is obtained by using the natural & traditional re-fermentation method at a controlled temperature.

SOURCE

Chardonnay, Pinot Noir, Pinot Meunier from the estate vineyards in Epernay.

SUGGESTED PAIRING

Rich fish (salmon, tuna etc), Shellfish, Mild and soft cheeses.

AVAILABLE SIZES

750ml

ABV / PROOF

13.0% ABV

BRAND INFORMATION

Champagne Ellner was founded in 1905 by Charles-Emile Ellner. Charles was working as a riddler for a large Champagne house when he started to acquire small parcels of vineyards. Charles's son Pierre followed in his father's footsteps growing and cultivating a small Champagne house in Epernay. His son, Jean-Pierre took the reins and still holds them together today along with the 4th generation of winemakers, Jean-Pierre's two daughters as well as his two nephews. 4 generations of family members rich in wine-making tradition.

For additional information, photos and videos, please visit: www.founders49.com

Please Enjoy Responsibly. Copyright © 2021 LeVecke Wine, Beers & Spirits. All Rights Reserved.