

CHAMPAGNE
CHARLES ELLNER
EPERNAY – FRANCE



QUALITE EXTRA
BRUT

50 % Pinot Noir – 20 % Pinot Meunier
30 % Chardonnay
Dosage: 10 g/l
No malolactic fermentation



Tasting notes

*This dry Champagne is of a pale gold colour tinged with pink.
The Blend is fruity and well-constituted with a marked elegance and youthfulness.*

Aging

Harvest 2006-2007 – Bottled in 2008 – 6 Years aging on the yeast

Size available

Bottles 750 ml
Half-bottles 375 ml

Awards

GUIDE HACHETTE 2013 - Mentioned

History

At the end of the XIXth century, Charles Emile ELLNER, the founder of the House, began acquiring small vineyards in Epernay while he was at the start of a career as a professional "riddler".

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Vineyards

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GRANDE RESERVE BRUT



60 % Chardonnay - 40 % Pinot Noir
Dosage: 10 g/l
No malo-lactic fermentation.



Tasting notes

*Very pale colour. A fresh, floral aroma with a touch of fruitiness.
Lively, vinous nose. A perfectly balanced blend.*

Aging

Harvest 2005/2006 – Bottled in 2007 – 7 Years aging on the yeast

Size available

Bottle 750 ml – Half-bottle 375 ml – Magnum 1.5L – Jéroboam 3L – Mathusalem 6L
Special order: Salmanazar 9L – Balthazar 12 L

Awards

GUIDE HACHETTE 2015 - 2 stars *

GILBERT & GAILLARD 2015 – 85 points

WINE SPECTATOR - Nov. 15, 2014 - 91 points

WINE ENTHUSIAST - Jan. 2014 - 90 points

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CHAMPAGNE CHARLES ELLNER

EPERNAY - FRANCE

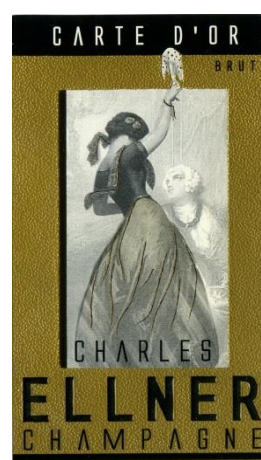
CARTE D'OR BRUT



75 % Chardonnay - 25 % Pinot Noir

Dosage: 10 g/l

No malo-lactic fermentation.



Tasting notes

A very fine blend with a deep gold color.

Long lasting in the mouth because of the little hint of Pinot noir.

A full body cuvee, with a strong personality and a subtle elegance.

Aging

Harvest 2005 – Bottled in 2006 – 8 Years aging on the yeast

Size available

Bottle 750 ml

History

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Vineyards

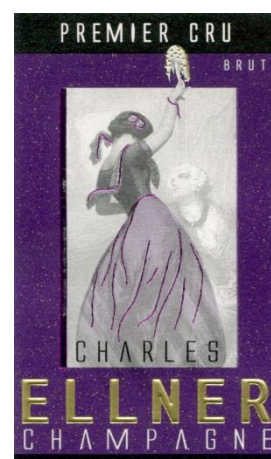
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PREMIER CRU BRUT

75 % Chardonnay from Chouilly & Tauxières
25% Pinot Noir from
Rilly la Montagne & Champillon
Dosage: 10 g/l
No malo-lactic fermentation.



Tasting notes

A pale gold robe. Fresh on the nose, a fine acidity, lasting and lively.

A Champagne to be served as an aperitif or with the first course of a meal (fish, sea food).

Aging

Harvest 2005 – Bottled in 2006 – 8 Years aging on the yeast

Size available

Bottle 750 ml

Awards

INTERNATIONAL WINE CHALLENGE 2013 - BRONZE MEDAL

GILBERT ET GAILLARD 2014 - 86 Points /100

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Vineyards

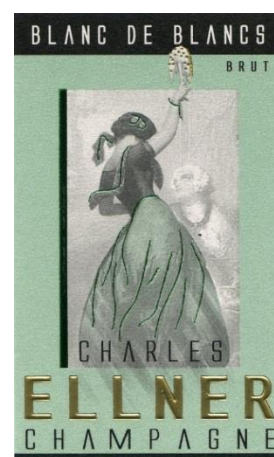
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BLANC DE BLANCS BRUT

100 % Chardonnay
Dosage: 10 g/l
No malo-lactic fermentation.
Pure Cuvée



Tasting notes

*Green gold colour with very fine nose and clear-cut.
Full-bodied flavour combining balance and distinction.
A fruity and refined Champagne.*

Aging

Harvest 2006 – Bottled in 2007 – 7 Years aging on the yeast

Size available

Bottle 750 ml

Awards

INTERNATIONAL WINE CHALLENGE 2014 – Commended

GILBERT & GAILLARD 2015 - 88/100 points

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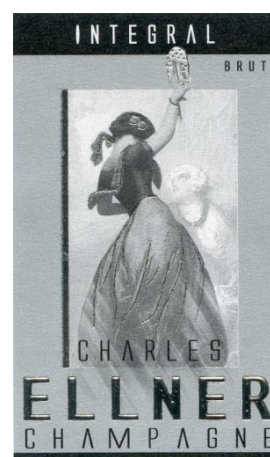


BRUT INTEGRAL

60 % Pinot Noir - 40 % Chardonnay

Dosage: 0 g/l

No malo-lactic fermentation.



Tasting notes

This cuvee, last born of our range, is free from any dosage at all. It is fruity, nervy, light, perfectly balanced. It offers floral notes on the nose and very nice tenacity in the mouth.

Specially dedicated to be served with sea food.

Aging

Harvest 2005 / 2006 – Bottled in 2007 – 7 Years aging on the yeast.

Size available

Bottles 750 ml

Awards

GILBERT ET GAILLARD 2014 - 88 Points / 100

History

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Vineyards

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ROSE BRUT

50 % Chardonnay - 50 % Pinot Noir

Blend rosé

Dosage: 10 g/l

No malo-lactic fermentation



Tasting notes

A red ruby robe. Strong on the nose with strawberry aromas. The Chardonnay that represents half of the blend is giving it freshness, but also longevity. A very pleasant Champagne to be served with aperitif, or, why not with a red fruit dessert.

Aging

Harvest 2009 – Bottled in 2010 – 4 Years aging on the yeast

Size available

Bottle 750 ml – Half-bottle 375 ml

Awards

WINE SPECTATOR Nov,30 2014 - **90 points**

WINE ENTHUSIAST Dec 2012 - **89 points**

BURGHOUND Sept 2012 - **88 points**

GUIDE HACHETTE 2014 – **Citation**

GILBERT ET GAILLARD 2015 - **86 points**

History

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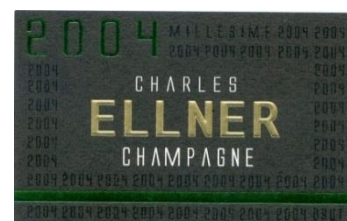
**PRESTIGE BRUT
VINTAGE 2004**

70 % Chardonnay from Avize and Chouilly
aged few months in old oak barrels

30 % Pinot Noir from Tauxières and Epernay

Dosage: 6 g/l

No malo-lactic fermentation.



Tasting notes

*Fresh and lively nose with hints of honey
Generously and persistently sparkling. Clear gold color.
Citrus and white flowers aromas in the mouth.
A complex and well balanced champagne for aperitif,
or to be served with the first course of a meal.*

Aging

Harvest 2004 – Bottled in 2005 – 9 Years aging on the yeast

Size available

Special Antic Bottle 750 ml

Awards

GILBERT ET GAILLARD 2014 - **90 points**

THE WINE ENTHOUSIASTS Jan 2014 - **91 points**

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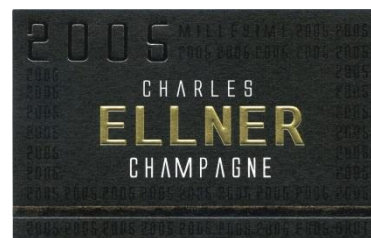
PRESTIGE BRUT
MILLESIME 2005

65 % Chardonnay grape
Selected in our vineyard
of Avize, Chouilly and
Tauxières (partially vinified
into oak barrels during 6
month),

35 % Pinot Noir grape from
Rilly, Serriers and Epernay

Dosage : 8 g/l

No malo-lactique fermentation



Tasting notes

*A vintage with an elegant gold color.
A very fruity nose and pleasant notes of candied figs on the palate.
A delicate and rich sparkling.
A well balanced and harmonious wine
This generous champagne will be the perfect pairing for an aperitif
or at the beginning of the meal.*

Vinification

Harvest 2005 – Bottled in May 2006 – Aging 8 years on lees

Bottle size available Special shape bottle 750 ml

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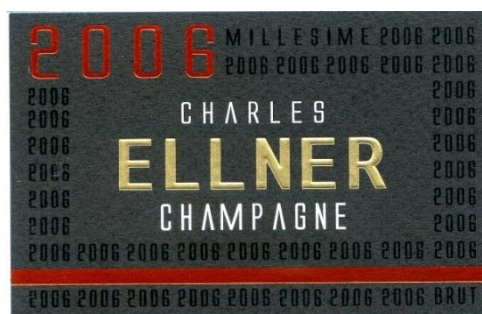
PRESTIGE BRUT
MILLESIME 2006

72% Chardonnay grape selected in
our vineyard of Moussy, Tauxières
and Avize

28 % Pinot Noir grape from Moussy
and Epernay

Dosage: 8 g/l

No malo-lactic fermentation



Tasting notes

*This wine has a pale gold colour with greeny glints and a fine
and persistent bubble.*

*A pleasant complexity in the mouth, mixing the notes of
white flowers, citrus and subtle hints of sweet almond due to
its long aging on the lees.*

*A fresh and nervy champagne but also revealing a delicate
and smooth silkiness.*

Vinification

Harvest 2006 – Bottled in June 2007 – Aging 7 years on lees

Bottle size available

Special shape bottle 750 ml

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SEDUCTION BRUT
VINTAGE 2002

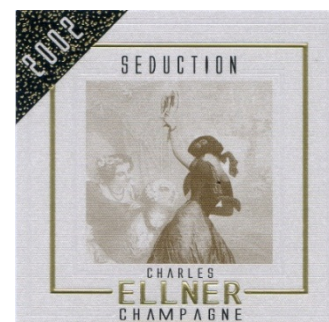
60 % Chardonnay aged few
Months in old oak barrels

40 % Pinot Noir

From the vineyards of Avize, Tauxières, Epernay,
Moussy, Rilly, Sermiers.

Dosage: 6 g/l

No malo-lactic fermentation.



Tasting notes

*This subtle pale gold cuvée has a very nice aromatic complexity,
a toasted nose with hints of dried fruit or roast coffee. A beautiful length in the mouth.
A well balanced and remarkably fresh champagne. To be served with the meal.*

Aging

Harvest 2002 – Bottled in 2003 – 11 Years aging on the yeast

Size available

Special Antic Bottle 750 ml

Awards

WINE SPECTATOR Dec,15 2014 - **92 points**

INTERNATIONAL WINE CHALLENGE 2012 - **BRONZE MEDAL**

STEPHEN TANZER / INTERNATIONAL WINE CELLAR - 2012 - **91 points**

GILBERT & GAILLARD 2013 - **93 points**

VINALIES INTERNATIONALES 2013 – **SILVER MEDAL**

NEW YORK INTERNATIONAL WINE COMPETITION 2013 – **SILVER MEDAL**

GUIDE HACHETTE 2014 – **1 star**

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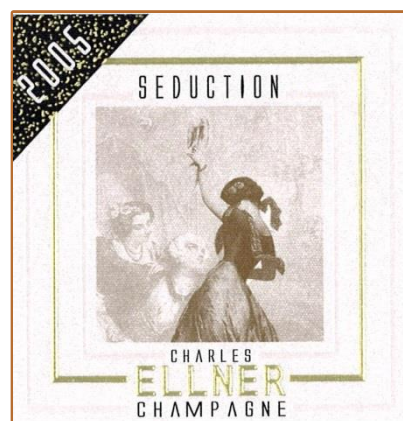
**SEDUCTION BRUT
VINTAGE 2005**

69 % Chardonnay from our vineyards in Avize, Tauxières and Epernay (partially aged a few months in old oak barrels).

31 % Pinot Noir from Rilly, Epernay and Sermiers

Dosage: 8 g/l

No malo-lactic fermentation.



Tasting notes

*A pale gold robe, a delicate and persistent sparkling.
Fresh and lively in the nose, with hints of white flowers and citrus fruits.
A Fresh finish and a nice aromatic purity on the palate.
The perfect pairing with aperitif, delicate fish food and veal **sweetbread**.*

Aging time

Harvest 2005 – Bottled in 2006 – 8 Years aging on lees

Size available

Special Antic Bottle 750 ml

Awards

INTERNATIONAL WINE CHALLENGE 2014 – GOLD MEDAL

VINALIES INTERNATIONALES 2014 – SYLVER MEDAL

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