

Specification	
Vinification	A wine of surprising richness and complexity, the result of careful blending of older reserve wines and benefiting from grapes picked across several villages and from growers of great repute. The grapes are all hand picked in small baskets, sorted and then pressed lightly to extract the best juice with little use of third or fourth pressing. The wine is fermented in steel tanks and then blended with a higher than normal proportion of older reserve wines, before transferring into bottle, inoculated with a selected natural yeast and sugar concentration and the wine then undergoes the classic Champagne Methode of secondary fermentation. the wine is aged for 28 months, longer than most Grande Marques, before disgorgment and labelling, before a period os ageing until the wine is deemed ready for sale.
ABV	12%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Champagne
Area	Épernay
Type	Champagne
Grapes	Pinot Meunier
Genres	Vegetarian
Vintage	NV
Style	Brut
Body	Refined, elegant and refreshing
Producer	Champagne Ellner
Producer Overview	This family owned Champagne house is situated in the heart of Epernay. The business was founded at the end of the 19th Century by Charles Emile Ellner and is today run by his Grandson, Jean Pierre. Owning 54 ha of vineyards located in 15 villages in the Champagne region, Ellner is unusual in producing such a high proportion (50%) of its Champagne from its own vineyards.
Closure Type	Cork
Food Matches	Pair with the finest canapes you can make - failing that smoked salmon blinis or crab sandwiches.