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# Carte Blanche Brut NV Champagne

Grapes: 30% Pinot Noir  
30% Chardonnay  
40% Pinot Meunier

Dosage: 8 g/l

Ageing: Minimum 3 years on lees

Notes:

- Independent and family-owned in Epernay since 1905
- 91 Points - Wine Spectator 2018



CHAMPAGNE  
CHARLES ELLNER  
EPERNAY — FRANCE

*An elegant and subtle blend, fresh and fruity with floral hints.*

*It is ripe and full, with a creamy texture and balanced acidity. The texture is soft, with apple and citrus flavours and a zesty aftertaste*

*Perfect as an aperitif.*