

DEVANT ROSÉ CHAMPAGNE

Charles Ellner | Epernay, France.



LEVECKE
WINE, BEER & SPIRITS



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 36 months on the lees to develop its rich and complex components which makes for a much more refined and elegant wine.

TASTING NOTES

Nose: Hints of strawberry, rosepetals, currants and cream.

Palate: Rich texture bursting with fresh berries and cream, rosepetals, with a slight hint of earth and tannin.

Finish: Creamy with the fine bubbles, ending dry with acidity and tannin

PROCESS

Minimum 36 months on the lees. No malo-lactic fermentation, with this refined blend of Pinot Noir and Chardonnay. The traditional and natural method is used to develop the bubbles.

SOURCE

50% Chardonnay & 50% Pinot Noir selected from the top plots of select vineyards on the Ellner estate in Epernay.

SUGGESTED PAIRING

Rich fish (salmon, tuna etc), shellfish & oysters, mild and soft cheeses.

AVAILABLE SIZES

750ml

ABV / PROOF

12.0% 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

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