

THE CLASSICS WITHIN OUR RANGE...

Well balanced, generous, fruity and harmonious, these champagnes have remarkable length on the palate; great character, liveliness and finesse. They are an incredible expression of the richness, freshness and elegance of the champagne grape varieties.



QUALITE EXTRA
BRUT OR DEMI-SEC

GRANDE RESERVE
BRUT

CARTE D'OR

PREMIER CRU

ROSE BRUT

BLANC DE BLANCS
BRUT

BRUT INTEGRAL
ZERO DOSAGE

Alcohol abuse is harmful to health. Drink with moderation.

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Edition october 2016

credible

GRAL
AGE

Alcohol abuse is harmful to health. Drink with moderation.

Edition october 2016

NEWS IN BRIEF

While still respecting the traditional methods of champagne production passed down by our founder, we also embrace new technology which brings real advantage in the creation of our cuvées.

Our Champagnes are regularly applauded by the wine professionals, oenologists, wine retailers, restaurants and wine press.



Decanter
HACHETTE
DES VINS

Gault & Millau
BURGHOUND.COM

GILBERT & GAILLARD
DUSSERT-GERBER

bettane+desseauve
prix plaisir

Wine Spectator

SAVOUR, CELEBRATE, SHARE...

"Special gifts for joyful moments, a shared emotion...

Champagne flûtes, coolers, gift boxes..."

Symbolizing enjoyment and togetherness, In the true spirit of CHARLES ELLNER



CHAMPAGNE
CHARLES ELLNER
EPERNAY - FRANCE



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ALPHA COMMUNICATION



A SPIRIT, A STYLE

CHARLES ELLNER A CONTEMPORARY HOUSE

A timeless place...

Our House is in Epernay, the capital of Champagne and here we remain proudly independant. For over a century our Family has dedicated time, energy and passion in the vineyard to ensure high quality grapes for our cuvées. The result is champagnes with great personality, in perfect harmony with nature.

" We would be delighted to welcome you to our cellars and share with you our enthusiasm for our beautiful profession and our subtle blend of tradition and elegance".

A FAMILY, A NAME, TRADITIONS

The personality of the House of Charles ELLNER is a mix of the jounders' personality together with the fabulous Champagne « terroir » made up of its world famous, unique chalky soil.

Welcoming, authentic, natural, « a wine grower at heart », Charles Emile ELLNER was always concerned with putting his own unique character into his champagnes, working in perfect harmony with special land, and bringing it to life through the wine; often referred to as the "French touch".

These values have been passed on from generation to generation.





OUR VINEYARD A PALETTE OF CREATION

A place where nature works in perfect harmony with the precious skills of the winegrower, our vineyards, of approximately 50 hectares, are planted with the noble champenois vines: Chardonnay, Pinot Noir and Pinot Meunier.

The vineyards are located in some of the best areas of the champagne region including :

- Montagne de Reims - Sézanne région
- Côte des Blancs - Bar sur Aubeois
- Vallée de la Marne - And mainly Côtes d'Epemay (birth place of the family)



CHAMPAGNE CHARLES ELLNER A SPIRIT, A STYLE

Tasting Charles Ellner is always a precious moment.

So, to preserve it in the best possible way, store your champagne on its side, away from light and at a constant temperature of about 9 to 13°C.

Serve chilled, but never cold (about 8°C) in a tulip shape champagne flute. When it comes to pairing your wine and food, one essential rule prevails «enjoy !».

Be bold and imaginative !!!



OUR VINTAGES...

Our vintage champagnes are only made in years when the harvest produces grapes of exceptional quality. They are the expression of our passion and wine expertise.

Inspirational, unique, typical of their year, our vintage champagnes are an invitation to a wonderful world of aromas and flavours.

