

**AVENUE
TERROIR**

ESTERLIN BRUT

THE STORY

In 1948, 3 families decided to gather their means of production to create one of the first cooperative winery in Champagne. Today, Esterlin gathers more than 200 winegrowers on a 230 acres vineyard, producing each vintage awarded champagnes. Always without malolactic fermentation to preserve the typical freshness of Champagne.

TASTING NOTES

The Brut Eclat develops its sparklingness with distinction, linking creamy texture and high intensity of flavors, carried by racy and saline matter. Notes of warm brioche, honey and ripe fruit form a generous mouthfeel of beautiful amplitude, enhanced by tangy, candied citrus finish



WINEMAKING

Brut Eclat is made without malolactic fermentation in order to preserve the freshness and complexity of the aromas. Its blend is made up of 70% wine from the year 2015 and 30% reserve wine from our Solera.

FOOD PAIRING

The freshness of Brut Eclat will sublimate your appetizers. It will accompany a natural dish such as a roasted chicken or a unilateral fish.

GRAPE VARIETIES

30% chardonnay, 10% pinot noir, 60% meunier

DECANTER 2023

Intense aromas of honeyed fruits, peach pie, rosemary, toast and brioche. Spicy on the palate.

