



Vignobles de Champagne

BRUNOLAFON
WINE SELECTION



Champagne, Francis Orban, Prestige, AOC Champagne, Effervescent Brut

AOC Champagne, Champagne, France

A true pioneer, he was the first to install a press in Leuvrigny, a small village in the heart of the Marne Valley, in the charming Vallée du Flagot. Léopold Orban began making champagne, and this adventure was to inspire his son Gaëtan.

Gaëtan set about developing the business and boosting operations throughout the so-called "30 Glorieuses"! He devoted all his time to developing the brand, masterfully managing the sales activity and placing the 40,000 or so bottles produced at the time.

PRESENTATION

Brut Prestige is a Champagne of eloquent refinement throughout the sensory journey it takes us on, a veritable moment of delicacy and invitation to continue at the table with your guests.

LOCATION

MARNE VALLEY
Leuvrigny and Sainte-Gemme

TERROIR

Lutetian Clay and Limestone and Cuisian Sand

WINEMAKING

Induced malolactic fermentation in stainless steel tanks
Dosage 5g/L

AGEING

36 months minimum cellaring on laths

VARIETALS

Meunier 60%, Chardonnay 40%

GM: NO

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

8°C/46°F

AGEING POTENTIAL

3 to 5 years

TASTING

The first impression on the palate is supple and fresh, with creamy, mellow effervescence. The Champagne develops a luscious, fruity texture supported by orange acidity and fleshy fruit.

FOOD PAIRINGS

Langoustines with butter sauce and peeled lemon cubes, watercress raviole
Fine oysters
Smoked salmon and whipped cheesecake with gentian syrup
Goat cheese



Bruno Lafon Selection

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

