Vignobles de Champagne BRUNOLAFON





Champagne, Champagne Jean Richecourt, Demi-Sec, AOC Champagne, Effervescent Demi-Sec

AOC Champagne, Champagne, France

The Champagne Jean Richecourt is produced by Champagne Cuperly, which was founded in 1845. After World War II, Jean Cuperly, 7th generation, received acknoledgement from Harry S. Truman through Dwight D. Eisenhower for helping allied soldiers to escape. The vineyard, 100% in Grand Cru, is now run by 10th and 11th generation Cecile and Sophie Cuperly.

PRESENTATION

Target customer : Semi-sweet sparkling wine lovers, that are looking for an attractive price. Production : over 5000 cases. Why consumers buy : Great value for money wine, coming from Champagne.

Selling line : sustainable Champagne, female owned winery, Champagne name at a great pricequality ratio, dessert wine.

LOCATION

Verzy vineyard (Grand Cru).

TERROIR

Calcareous and Marne

WINEMAKING

Champagne is vinified at low temperature (between 16-18 °C), in stain steel vats. There are four different vintages in the blend. 15 % is wine from the Reserve. It is a blend from several vintages and only the "Tête de Cuvée" is used (best part from the juice when pressed just after harvest).

AGEING

24 months years ageing before disgorgement - dosage : 35 g/l.

VARIETALS

Pinot Noir 50%, Pinot meunier 30%, Chardonnay 20% Contains sulphites.

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

Style : round and lively Flavors : honey, peach, exotic fruits Body : medium Structure : balanced, semi-sweet Tasting notes : Hints of yellow fruits, pears and citrus. Rich palate, floral and fruity flavors with a touch of sweetness, balanced by the acidity.

FOOD PAIRINGS

Perfect to enjoy on its own or together with a sweet and sour recipe, fruit cakes, pistachio tarts.



Bruno Lafon Selection

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