



Vignobles de Champagne

BRUNOLAFON
wine selection



Champagne, Champagne Michel Genet, SUGR VISION, AOC Champagne Grand Cru, Effervescent Demi-Sec

AOC Champagne Grand Cru, Champagne, France

Antoine, Vincent et Agnès Genet take an artisan approach to managing their family-run Champagne House, which bears the name of their father, Michel Genet. All three advocate taking the most natural approach to viticulture and vinification possible, and their process is highly selective (vine parcel supervision, organic (AB) amendments, sustainable pest control), qualitative (with approved quality standards for the entire winery) and reliable (independent, stringent and reactive).

PRESENTATION

The sugary vision of Blanc de Blancs Great Growth of the Manufacture Michel Genet. With its high content of sugar, it offers the exotic and pastry aromas of Chardonnay. Lovely exercise of style, delicious and original.

TERROIR

Located south of Epernay, the Côte des Blancs is the cradle of the chardonnay grape (grape with white skin and white juice). This terroir, where the soil is essentially limestone, is considered the most noble.

WINEMAKING

First racking in January. Malolactic fermentation made on lees to let for the expression of terroir and for obtaining an aromatic, voluptuous wine. Follow-up of the plots in winery, separate vinification by plots.

Dosage : 30g/l

VARIETAL

Chardonnay 100%

SERVING

Serve between 6 and 8°C (42 to 46°F)

TASTING

Yellow colour with green hints. Pleasant effervescence. The nose is particularly dominated by exotic fruits such as pineapple, mango and yellow fruits (apricot). Pastry expression (almond paste, ripe wheat) make a generous and rich wine when smelt. The palate offers a nice gourmet energy, tonic and sweet. Elegance and roundness are present with some complexity onto smoky notes. Almond paste, sweet, elegant, pastry, gourmet, exotic.

FOOD PAIRINGS

To be drunk with pie with yellow fruits (Mirabelle plum, peach, pineapple). Crumble with apricots. Sabayon with pineapples. Pork ribs in honey. In cocktail with a zest of lime and ice cubes!

