



Vignobles de Champagne

BRUNOLAFON
WINE SELECTION

Champagne, Champagne Cuperly, Grande Réserve, AOC Champagne Grand Cru, Effervescent Brut Rosé

AOC Champagne Grand Cru, Champagne, France



Champagne Cuperly is a family and independent winery, started in 1845. Today it is run by mother and daughter Cécile and Sophie Cuperly, 10th and 11th generation. After World War II, Jean Cuperly, 7th generation, received acknowledgement from Harry S. Truman through Dwight D. Eisenhower for helping allied soldiers to escape. The vineyard covers 60 hectares in the Montagne de Reims, and the majority of it is on 3 villages classified Grand Cru : Verzy, Verzenay and Mailly-Champagne. Great names from Champagne

PRESENTATION

The Cuvée Grande Réserve Rosé is the symbol of elegance, intensity and greed. Its vinification in red wine undergrowth brings it complex red fruit aromas that blend perfectly with its freshness.

IN THE VINEYARD

Traditional harvesting, only done by hand to preserve the quality of the grapes and select only the best bunches at the best time.

WINEMAKING

Blending of Grand Cru Classé cuvées.

Ageing of about 35% of reserve wines in oak barrels from the Montagne de Reims to allow the aromas to gain in complexity and roundness.

Traditional vinification avoiding any premature oxidation.

No malolactic fermentation to preserve the natural fruity aroma of the wines and to ensure a perfect conservation.

Ageing of 3 years in bottle on lees in the cellars of the House allowing to obtain a fruity and fresh wine.

Brut 10 g/liter in order to maintain the balance between the freshness and the character of the wine.

Expedition liqueur made with a blend of Champagne CUPERLY wine and cane sugar.

VARIETALS

Contains sulphites.

Chardonnay 50%, Pinot Noir 40%, Pinot Noir as a red wine 10%

AGEING POTENTIAL

2 to 3 years

TASTING

A LIGHT PINK COLOR WITH SALMON REFLECTIONS

The fine bubbles form an elegant string of foam at the top of the glass.

A FRESH NOSE

Aromas of red fruits (cherries and currants) and citrus fruits supported by subtle aromas of brioche and vanilla.

A BALANCED PALATE

The balance between freshness and fruit gives this wine all its elegance. A marriage between seduction and pleasure.



Bruno Lafon Selection

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



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