



Vignobles de Champagne

BRUNOLAFON
wine selection



Champagne, Francis Orban, Les Hauts Beugnets, 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

Les parcelles are the quintessential Francis Orban champagnes, a true gastronomic jewel for your warm, intense moments. Les Hauts Beugnets is a tasty, fruity champagne that's ready to play with your culinary inspirations.

LOCATION

Hauts Beugnets
Leuvrigny and Sainte-Gemme

TERROIR

Lutetian Clay and Limestone and Cuisian Sand

IN THE VINEYARD

Old vines (more than 50 years)

WINEMAKING

Malolactic fermentation unprovoked, used 228l and 300l Fut of Champagne origin

AGEING

60 months minimum cellaring on laths

VARIETAL

Meunier 100%

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

10 to 15 years

TASTING

The first impression on the palate is supple and fresh, with a creamy effervescence. The champagne develops a pulpy, fruity texture supported by orange acidity. The mid-palate offers a greedy, coated sensation, wonderfully echoed by the chalky vibrancy that resonates on the finish. The finish concentrates this offer. Ample and delicious, it invests the palate with a highly sensual tactile caress.



Bruno Lafon Selection

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



FOOD PAIRINGS

Thin scallop tart with sweet onions and roasted almonds

Thick carpaccio of scallops refreshed with mango

Beechwood-smoked monkfish cheeks with chanterelles

Cod steamed with citrus fruits, celery cooked with tonka bean

Pike-perch steak, crushed ratte apples, rum emulsion and reblochon cheese

Glazed squash egg with chestnut confit

