



Vignobles de Champagne

BRUNOLAFON
WINE SELECTION

Champagne, Champagne Cuperly, Prestige Millésime 2012, AOC Champagne Grand Cru, Effervescent Brut

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

Only the best grapes from the exceptional year 2012 compose this Cuvée Prestige Millésime. Singular, rich and mature, its unique character takes its full expression after having aged for more than a year in stave oak barrels from the Montagne de Reims and more than eight years in bottles in our cellars.

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

TRADITIONAL BLENDING AND VINIFICATION

Blending of Grand Cru Classé grapes from the 2012 harvest.

Aging of 100% of the wines in stave oak barrels from the Montagne de Reims to allow the aromas to gain in complexity and roundness.

Traditional vinification in oak barrels avoiding any premature oxidation.

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

AGEING

Aged for 1 year in oak barrels and 8 years in bottles on lees in the cellars of the House to obtain a mature and rich wine.

DOSAGE

Brut 6 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

Pinot Noir 80%, Chardonnay 20%

Contains sulphites.

AGEING POTENTIAL

2 to 3 years



TASTING

A LUMINOUS GOLDEN YELLOW COLOR

Characterized by particularly fine bubbles.

A COMPLEX AND INTENSE NOSE

It exhales a nice expressive bouquet of red fruits and peaches.

A RICH, FULL-BODIED PALATE WITH A RARE BALANCE

Generous and with a rare balance, this wine reflects both the concentration and the beauty of a great vintage. It evolves on a brioche, spicy and woody finish.

Bruno Lafon Selection

Integrity Wines LLC - d.b.a Bruno Lafon Selection, NY 10016 New York
Marine Royer (Chicago, IL): +1 (312) 888-0290 | marine@brunolafonselection.com
Contact us at: info@brunolafonselection.com

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

