



Vignobles de Champagne

BRUNOLAFON
wine selection



Champagne, Champagne Guillaume Marteaux, Le Meteque, AOC Champagne, Effervescent Extra Brut AOC Champagne, Champagne, France

Guillaume Marteaux started his own cellar from scratch : he bought a cement mixer on the French craigslist, and it took him 7 years to build his winery. True man of the land, he started with less than one hectare that he purchased from his father, and has grown it to 8.5 hectares today, all located in Boneil, in the Vallee de la Marne. His estate is certified organic since 2022 and farmed biodynamically since 2018. He's confident in the power of the plants for the health of his vineyard.

PRESENTATION

Blanc de blancs made from Chardonnay.

THE VINTAGE

Base : vintage 2017

25% of reserve wine

TERROIR

Boneil : clay-limestone and sand.

IN THE VINEYARD

Organic and biodynamic viticulture : natural grassing, natural compost.

WINEMAKING

Exclusively handpicked grapes.

Natural vinification with wild yeasts, stainless steel tank, very low sulphites.

No malolactic fermentation, no fining agent.

Dosage : 1 gr/liter

Ageing : 5 years on lees - 58% of the wine aged in oak barrel for 8 months.

VARIETAL

Chardonnay 100%

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

8-10 °C (46-50 °F)

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

Fine bubbles, golden color with slightly green reflections, fine and mineral nose, citrus fruit on the mouth. The clay-limestone soil brings structure to the wine.

FOOD PAIRINGS

Fish with a butter sauce, oysters, jumbo shrimp, white meat, creamy vealed.



Bruno Lafon Selection

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

