



# Vignobles de Champagne

BRUNOLAFON  
WINE SELECTION



## Champagne, Champagne Sadi Malot, Coup de Foudre, AOC Champagne premier cru, Effervescent Brut

AOC Champagne premier cru, Champagne, France

Located in Villers-Marmery, next to the village Grand Cru Verzy, Champagne Sadi Malot is a family winery founded in 1883 by Socrate Malot and name after his brother Sadi, born the day of the assassination of French president Sadi Carnot. This 5 generation winery grows 10 hectares, planted with 80% Chardonnay and 20% Pinot Noir, farmed in organic and biodynamic since 2017.

### PRESENTATION

This vintage champagne is made exclusively from Chardonnay grapes from Villers-Marmery, Premier Cru. Only the best grapes from a single year and from our oldest vines are used to make our elegant Coup de foudre, which is vinified in large barrels with no malolactic fermentation. It is then aged in our cellars for between six and seven years.

This complex, elegant and well-balanced vintage champagne is guaranteed to please, whether you give it as a gift or enjoy it yourself.

### TERROIR

Villers-Marmery, premier Cru, parcel selection

### WINEMAKING

From old vines

100% oak barrels, Malolactic fermentation done, no fining

Dosage : 7 gr/L

### AGEING

6 years on lees, resting time of one year in the cellars after disgorging

### VARIETAL

Chardonnay 100%

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

### AGEING POTENTIAL

Enjoy all year long



### Bruno Lafon Selection

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



### TASTING

Appearance: the foam is lovely and its plume of bubbles lively; not unlike a handful of gems on a beautiful gold robe.

Nose: expressive and complex; of great aromatic power with a seamless blend of aromas of white and stone fruits along with honey and spices.

Mouth: excellently balanced and fleshy thanks to an extended aging period in wooden casks.

The finish is tonic, accompanied by a seafood platter or smoked salmon toast.

### FOOD PAIRINGS

to drink by itself

