



# Vignobles de Champagne

BRUNOLAFON  
WINE SELECTION



## Champagne, Francis Orban, Brut Réserve Vieilles Vignes, 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

Francis developed a passion for vineyard work and winemaking at a very early age, first following his grandfather as a child along the vineyard paths, then his father in the vineyard. He decided to continue the family story by creating Champagne Francis Orban in 2007. The brand grew rapidly, first in France, particularly with restaurateurs and wine merchants, who were delighted to be offered cuvées made with 100% Meunier grapes. Francis meets with his professional customers one by one to explain his winemaking choices.

### LOCATION

MARNE VALLEY  
Leuvrigny and Sainte-Gemme

### TERROIR

Lutetian Clay and Limestone and Cuisian Sand

### IN THE VINEYARD

Old vines of 60 years old.

### WINEMAKING

Induced malolactic fermentation in stainless steel tanks  
Dosage : 7g/L

### AGEING

36 months minimum cellaring on laths

### VARIETAL

Meunier 100%

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products. NO.

### SERVING

8°C/46°F

### AGEING POTENTIAL

3 to 5 years



### Bruno Lafon Selection

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



## TASTING

The first nose is flattering in its fruity greediness  
peach, lychee, orange blossom, apple, medlar, raspberry  
apple, medlar, raspberry and quince,  
caressed by the scent of orange blossom in an iodized swirl  
an iodized swirl that is the hallmark of our terroir.  
The first impression on the palate is supple and fresh,  
with a creamy effervescence..

## FOOD PAIRINGS

St. Pierre fillet with butter, sweet potato and sesame seeds  
Veal fillet with smoked bacon, truffle jus, root vegetable millefeuille  
Baba with candied peach syrup and mandarin sorbet.

