



Vignobles de Champagne

BRUNOLAFON
WINE SELECTION



Champagne, Louis Massing, Terranum Les Migraines, AOP Champagne, Effervescent Brut

AOP Champagne, Champagne, France

Gourmands, lovers of their terroir, both technical and creative, Estelle, Jean-Bernard and their son Julien, present a range of Champagnes in the style of a gourmet House. If Estelle wears an apron in the kitchen, Jean-Bernard and Julien also wear it in the "lab": a place where rigor and precision are required alongside pleasure and gourmandise.

Their champagnes are conceived in the manner of chefs: "Façon Brut", "Façon Soléra"... precious indications for understanding each of their cuvées.

PRESENTATION

The quintessence of its terroir, this Blanc de Blancs reveals the exceptional character of its parcel through a qualitative, selective approach to grape selection. Parcel bordering Mesnil-sur-Oger, planted in 1975 and 1981, using massal selection.

LOCATION

Mesnil-Sur-Oger

WINEMAKING

Traditional Champagne press.
Partial malolactic fermentation.
Vinification : 70% in stainless steel tank and 30% in oak barrels.

VARIETAL

Chardonnay 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

10 to 15 years

TASTING

Fresh, crisp golden apple, mango and lemon curd notes. Hints of brioche and bread dough, subtle hint of toast.

FOOD PAIRINGS

From aperitifs to cheese, including seafood dishes (oysters au gratin, mustard-cruste sole...).



Bruno Lafon Selection

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

