



Vignobles de Champagne

BRUNOLAFON
WINE SELECTION



Champagne, Champagne Cuperly, Réserve Brut, AOC Champagne, Effervescent Brut

AOC Champagne, 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

The Cuvée Réserve Brut offers the essential characteristics of the Champagne terroir. A blend of 3 grape varieties from 20 rigorously selected vintages, this wine expresses the balance between freshness and structure.

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

BLENDED AND TRADITIONAL VINIFICATION

Blending of vintages.

Traditional vinification in stainless steel tanks to avoid premature oxidation.

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

AGEING

Aged for a minimum of 15 months in bottles on lees in the cellars of the House to obtain a structured and fresh wine.

DOSAGE

Brut 10 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

Contains sulphites.

Pinot Noir 50%, Pinot meunier 30%,
Chardonnay 20%

AGEING POTENTIAL

2 to 3 years



Bruno Lafon Selection

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TASTING

A SUSTAINED AND INTENSE GOLDEN YELLOW COLOR

Characterized by fine, lively and generous bubbles forming an intense cordon.

AN EXPRESSIVE NOSE

Notes of pear, red fruits and toast.

A RICH AND STRUCTURED PALATE

Floral and fruity flavors. A citrusy and round finish.



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