



Vignobles de Bourgogne

BRUNOLAFON
wine selection

Bertrand de Monceny, Blanc de Blancs Brut, "Methode Charmat"

France

The de Monceny family's history dates back to the Renaissance (16th century) when they left Savoy for Burgundy to escape the religious wars. Initially textile merchants, they entered the wine trade in the early 19th century when Philippe de Monceny established a brokerage in Beaune, specializing in sourcing grapes from the Côte de Beaune. His son Bertrand continued the business, focusing on bottled wines and using the family crest as the label logo.



PRESENTATION

The Blanc de Blancs Brut méthode Charmat highlights the estate's commitment to innovation while honoring its Burgundy roots. With this cuvee, the estate showcases the richness of Burgundy's terroir in a sparkling format.

WINEMAKING

Fermentation in tanks known as the "Charmat method".

VARIETALS

Chenin ou chenin blanc, Ugni blanc, Colombard

SERVING

6°C / 8°C

VISUAL APPEARANCE

Pale golden color

AT NOSE

Expressive nose with mineral notes

ON THE PALATE

Elegant fresh with aromas of fruits, vanilla. A lingering finish. Deep and complex with a smooth structure.

FOOD PAIRINGS

Aperitif, grilled scallops, fish, dessert



Bruno Lafon Selection

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

