



Vignobles de la Loire

BRUNOLAFON
wine selection

Jerome Choblet, Loire White Wine Cans, AOC Muscadet, White

AOC Muscadet, Vallée de la Loire et Centre, France



"I am not only a wine grower, but also a winemaker who creates emotions. Wine must be a pleasure; it is up to me to share it. Through tasting, we can have a universal language and create sensations, in France as well as abroad." Jerome Choblet to Sommelier International. Located in the Loire Valley, Jerome is making top-quality wine, expert in ready-to-drink wines.



TERROIR

Mainly subsoil of Tuffeau and Flint.

Selection of plots of land in the Saumur terroirs of Montreuil Bellay and Coudray Macouard.

IN THE VINEYARD

Density 5000 vines/ha. Yield 55 hl/ha.

Grassing and working of the soil 1 row out of 2. Leaf removal at fruit set. Thinning if necessary at maturation.

WINEMAKING

Harvest in the morning at maturity. Perfect sanitary state. Pneumatic pressing and clarification of musts at low temperature.

AGEING

Light racking at the end of alcoholic fermentation then maturing on lees for 6 to 12 months in underground tanks at 15°C.

VARIETAL

Chenin ou chenin blanc 100%

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

SERVING

12°C/54°F

AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

TASTING

Nice white gold color, with an intense and fresh bouquet that evokes white pulp fruits. Supple, and well balanced by a great vivacity, a pure pleasure!

FOOD PAIRINGS

Shellfish, grilled fish, chicken in cream sauce or grilled chicken, frog legs in parsley sauce, mussels in creamy sauce, fish bread, smoked or grilled salmon, fish fillets in foil.



Bruno Lafon Selection

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

