



Vignobles de Champagne

BRUNOLAFON
WINE SELECTION



Champagne, Champagne Guillaume Marteaux, Infusion, AOC Champagne, Effervescent Brut Rosé AOC Champagne, Champagne, France

Guillaume Marteaux started his own cellar from scratch : he bought a cement mixer on the French craigslist, and it took him 7 years to build his winery. True man of the land, he started with less than one hectare that he purchased from his father, and has grown it to 8.5 hectares today, all located in Boneil, in the Vallee de la Marne. His estate is certified organic since 2022 and farmed biodynamically since 2018. He's confident in the power of the plants for the health of his vineyard.

PRESENTATION

Saignee rose, hence the named "infused".

THE VINTAGE

Base : vintage 2016
15% of reserve wine

TERROIR

Bonneil : marl, clay-limestone

IN THE VINEYARD

Organic and biodynamic viticulture : natural grassing, natural compost.

WINEMAKING

Exclusively handpicked grapes.
Natural vinification with wild yeasts, stainless steel tank, very low sulphites.
No malolactic fermentation, no fining agent.
Dosage : 6 gr/liter
Ageing : 6 years on lees

VARIETALS

Pinot Noir 38%, Chardonnay 35%, Pinot meunier 28%

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

SERVING

8-10 °C (46-50 °F)

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

Red fruits, cranberry, black cherry, vanilla. Fine bubbles and a tension that balance the sweetness side.

FOOD PAIRINGS

Soft cheeses, seasoned meat, chocolate dessert.



Bruno Lafon Selection

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

