



Vignobles de Champagne

BRUNOLAFON
wine selection



Champagne, Emile Dupuis, AOC Champagne, Effervescent Brut

AOC Champagne, Champagne, France

Emile Dupuis was a respected French Chef who was cooking for a big english family. He was a huge admirer of Champagne. This Cuvée was created to honor his memory.

PRESENTATION

This Champagne is made from a strict blend of the wines from three grape varieties, Chardonnay, Pinot Noir and Pinot Meunier from different years. It is made with the passion, the high requirements and all the inherited know-how since 1845.

TERROIR

The grapes are from chalk soils. Chalk draws in water through capillary action. The effort required to tap into this water supply puts the vines under just enough water stress in the growing season to achieve that delicate balance of ripeness, acidity and berry aroma potential.

AGEING

Ageing of 2 years on "Lattes" before disgorgement. Dosage : 9 g/l.

VARIETALS

Chardonnay 40%, Pinot meunier 30%, Pinot Noir 30%

12,5 % VOL.

Contains sulphites.

SERVING

Serve between 6 and 8°C (42° to 46°F)

AGEING POTENTIAL

Enjoy all year long

TASTING

The bouquet is expressive, suave and elegant with note of white fruits and bread. The palate is rich and well-structured, with a final roundness. The Chardonnay linked to the Meunier bring a fresh touch of lime flower, soft vanilla and yellow fruits. And the Pinot noir deliver a delicate flavour of almond.

FOOD PAIRINGS

Apertive. Seafood, fishes, game meat, cheese, redfruits, pies, madeleines and macarons.

