



# Vignobles de Champagne

BRUNOLAFON  
WINE SELECTION



## Champagne, Emile Dupuis, AOC Champagne, 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

Gravel, sand, clay, limestone.

### WINEMAKING

Blending of vintages.

### AGEING

15 months minimum in bottles on lees

### VARIETALS

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

### TECHNICAL DATA

Residual Sugar: 10 g/l

### 12,5 % VOL.

Contains sulphites.

### SERVING

Between 6 and 8°C (42° to 46°F)

### AGEING POTENTIAL

Enjoy all year long

### TASTING

Expressive bouquet, suave and elegant.

### VISUAL APPEARANCE

Lively and generous bubbles forming an intense cordon.

### AT NOSE

Notes of pear, red fruits and toast.

### ON THE PALATE

A rich and structured palate with floral and fruity flavors. A citrusy and round finish.

### FOOD PAIRINGS

Aperitive. Seafood, fishes, game meet, cheese, redfruits, pies, madeleines and macarons.



### Bruno Lafon Selection

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

