



Vignobles de Champagne

BRUNOLAFON
WINE SELECTION

Champagne, Champagne Cuperly, Prestige, AOC Champagne Grand Cru, Effervescent Brut

AOC Champagne Grand Cru, Champagne, France



Champagne Cuperly is a family and independent winery, started in 1845. Today it is run by mother and daughter Cécile and Sophie Cuperly, 10th and 11th generation. After World War II, Jean Cuperly, 7th generation, received acknowledgement from Harry S. Truman through Dwight D. Eisenhower for helping allied soldiers to escape. The vineyard covers 60 hectares in the Montagne de Reims, and the majority of it is on 3 villages classified Grand Cru : Verzy, Verzenay and Mailly-Champagne. Great names from Champagne

PRESENTATION

A perfect marriage of Chardonnay and Pinot Noir, the Cuvée Prestige Brut is aged for a long time in the cellar to reach the maturity and refinement characteristic of the estate.

IN THE VINEYARD

Traditional harvesting, only done by hand to preserve the quality of the grapes and select only the best bunches at the best time.

WINEMAKING

BLENDED AND TRADITIONAL VINIFICATION

Blending of Grand Cru Classé grapes.

Aging of about 70% of reserve wines in oak barrels from the Montagne de Reims to allow the aromas to gain in complexity and roundness.

Traditional vinification avoiding any premature oxidation.

No malolactic fermentation to preserve the natural fruity aroma of the wines and to ensure a perfect conservation.

AGEING

Aged for 1 year in oak barrels and 4 years in bottles on lees in the cellars of the House to obtain an intense and refined wine.

DOSAGE

Brut 6 g/liter in order to maintain the balance between the freshness and the character of the wine.

Expedition liqueur made with a blend of Champagne CUPERLY wine and cane sugar.

VARIETALS

Chardonnay 70%, Pinot Noir 30%

Contains sulphites.

AGEING POTENTIAL

2 to 3 years



Bruno Lafon Selection

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TASTING

A BRILLIANT ROBE

Of a sustained yellow color due to the dominance of pinot noir. Fine bubbles form an elegant cordon of foam.

A MINERAL NOSE

Evolving on subtle notes of vanilla, brioche and toast.

A LONG AND ROUND PALATE

This wine is exceptionally well balanced, powerful and generous. It reveals notes of candied fruits, roasted hazelnuts, spices and buttered brioche.



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