



Vignobles de Champagne

BRUNOLAFON
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Champagne, Champagne Michel Genet, Author, AOC Champagne Grand Cru, Effervescent Brut, 2012

AOC Champagne Grand Cru, Champagne, France



Antoine, Vincent et Agnès Genet take an artisan approach to managing their family-run Champagne House, which bears the name of their father, Michel Genet. All three advocate taking the most natural approach to viticulture and vinification possible, and their process is highly selective (vine parcel supervision, organic (AB) amendments, sustainable pest control), qualitative (with approved quality standards for the entire winery) and reliable (independent, stringent and reactive).

PRESENTATION

This Grand Cru Millésimé signs the singularity of an exceptional year sublimated by Michel GENET's "hand-made" know-how. An "author" who is to be rediscovered, from volume to volume, to follow the work of the Manufacture over the years.

TERROIR

Located south of Epernay, the Côte des Blancs is the cradle of the chardonnay grape (grape with white skin and white juice). This terroir, where the soil is essentially limestone, is considered the most noble.

WINEMAKING

First racking in January, malolactic fermentation at 15 °C.

AGEING

Aged for 7 years.
Dosage : 7.5 g/l (Brut)

VARIETAL

Chardonnay 100%

SERVING

Serve between 6 and 8°C (42 to 46°F)

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years, 5 years

TASTING

The nose is dense on a universe of pastries. Then comes the expression of maturity with notes of candied fruits (pineapple and yellow fruits) and smoky nuances of fresh peat, tea, dark rum and tobacco. The palate displays a beautiful energy with a wide aromatic palette. The maturity is there with bergamot tea and a spicy-fruity dimension on candied citrus fruits (cinnamon, clove, orange, yellow lemon). Hints of chlorophyll and anise remind us of the freshness of Chardonnay.

FOOD PAIRINGS

The champagne of gastronomy!

Meringue pie with black tea. Chicken tagine with saffron rice. Poached clementine on a pink cookie cake.



Bruno Lafon Selection

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

