



# Vignobles de Champagne

BRUNOLAFON  
wine selection

## Champagne, Champagne Michel Genet, MG BB Nature, AOC Champagne Grand Cru, Effervescent Brut Nature

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 Blanc de Blancs Grand Cru Brut 100% Chardonnay is the core of the range produced by the Manufacteurs de Grands Crus, Antoine, Vincent and Agnès Genet. It conveys the House's pure and upstanding Chouilly roots.

### 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 made on lees to let for the expression of terroir and for obtaining an aromatic, voluptuous wine. Follow-up of the plots in winery, separate vinification by plots.

Dosage : 2,5 g/l.

### VARIETAL

Chardonnay 100%

### SERVING

Serve between 6 and 8°C (42 to 46°F)

### AGEING POTENTIAL

Enjoy all year long

### TASTING

The nose offers a floral and vegetal universe: ripe wheat, violet, menthol-liquorice, honeysuckle, and hawthorn. The charm works through its finesse and elegance with delicacy. Finesse and elegance of Chardonnay. After a smooth attack in the palate, some creamy, if not milky, dimension expresses with meringue notes of nuts and fresh almonds, all in finesse, elegance and delicacy. A finish on exotic fruits with pineapples and yellow fruits.

### FOOD PAIRINGS

Wine for aperitif and meals. To be drunk with lemon meringue pie, fish, crayfish.

Perfect match : Soufflé with cod & curry

