



Vignobles de Champagne

BRUNOLAFON
WINE SELECTION



Champagne, Champagne Baudry, Revelation, AOC Champagne, Effervescent Brut

AOC Champagne, Champagne, France

Armel and José Baudry are totally committed to the 20 ha vineyard and to the elaboration of their champagnes. Their philosophy: Healthy grapes of high quality with ecologically sustainable methods to preserve the environment, health and present unique Champagnes.

PRESENTATION

The expression of the know-how of the house Baudry : fruit of all the attentions, this meticulously made and precise Champagne is the image of the house.

LOCATION

Located in the southern part of the Champagne production area, the vineyard of the Côte des Bar is composed of Jurassic hillsides, established on a limestone of the Kimmeridgien. Interspersed with small green valleys that join those of the Seine and the Aube, it constitutes a true mosaic with multiple exposures.

AGEING

Only the best juices : aged in oak barrels and kept for 8 years in the cellars.

VARIETALS

Chardonnay 80%, Pinot Noir 20%

12.5 % VOL.

Contains sulphites.

SERVING

Serve between 6 and 8°C (42 to 46°F)

AGEING POTENTIAL

Enjoy all year long

TASTING

The nose evokes an aromatic palette of a beautiful richness. In the mouth, the effervescence with fine bubbles is creamy. The generous attack gives way to roundness and freshness. The complexity of the aromas offers a vast palette of fruits such as peach, citrus, apricot, pear or lemon. With a real finesse, we also find the toasted and brioche bread notes on the palate.

FOOD PAIRINGS

With sushi, in aperitif.
Perfect match : Seared scallops, blood limes and hazelnuts brown butter



Bruno Lafon Selection

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

