Vignobles de Champagne BRUNOLAFON



AOC Champagne Grand Cru, Champagne, France

A special cuvée is crafted each year in homage to the contributions of former winemaker Rémy d'Audierre, embodying complexity, uniqueness, and generosity.

PRESENTATION

СН

REMY D'AUDIERRE

GRAND CRU

A family-owned and independent house for 8 generations. Since the 19th century, each generation has contributed unique expertise, heritage, and history to create authentic and complex Champagnes. All vineyards are Grand Cru classified and primarily situated in the Montagne de Reims, specifically in the villages of Verzy, Verzenay, and Mailly-Champagne. The Pinot Noir grapes thrive on chalky and clay-limestone soils, benefiting from a continental climate that enhances complexity while preserving acidity. On chalky soils, Chardonnay expressed its minerality and a crisp acidity, with a fresh and saline finish, adding elegance and balance to the blend, as well as aging qualities. Remy d'Audierre was a former winemaker at the estate and to honor his tremendous work, a special cuvée is being produced every year.

LOCATION

Montagne de Reims – Grand Cru

TERROIR

Clay, limestone and flint.

WINEMAKING

Fermentation in oak barrels from the Champagne region and stainless steel tanks. No malolactic fermentation.

AGEING

4 years on the lees before disgorgment Dosage : 8gr

VARIETALS

Pinot Noir 60%, Chardonnay 40%

12,5 % VOL.

TECHNICAL DATA Age of vines: 35 years old Residual Sugar: 8 g/l

GM: NO Contains sulphites. Does not contain egg or egg products not contain milk or milk-based products.

SERVING

6°/8°C

TASTING

Red fruits, brioche and delicate notes of dried fruits and vanilla. Candied fruits, honey and brioche.

FOOD PAIRINGS

Roasted vegetables, cheese platters, grilled meat, mushrooms.



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