



# Vignobles de Champagne

BRUNOLAFON  
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## Champagne, Champagne Michel Genet, MG BB Vintage, AOC Champagne Grand Cru, Effervescent Brut, 0

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

Drawing on their mastery of Grand Cru winemaking methods, here our Manufactureurs deliver a fresh-tasting, complex Millésime with notes of spice, biscuit and citrus. It transcends the years and perfectly captures the wonderful vibrancy of a single harvest of the house's Chardonnay in a mature yet modern Champagne. 100 % Chardonnay (Blanc de Blancs)

### 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. 5-year ageing. Separate vinification by plots.

Dosage 8g/l.

### VARIETAL

Chardonnay 100%

### SERVING

Serve between 8 and 10°C (46 to 50°F)

### AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

### TASTING

The nose is dense into a universe of pastries, freshly baked bread, and croissant with almonds. Then the expression of maturity comes with notes of candied fruits (pineapple and yellow fruits) and smoky nuances of fresh peat, tea, dark rum and tobacco. Complexity worth wines of blending, the unexpected expression of Chardonnay. The palate offers some nice energy with a broad aromatic palette. Maturity is present with bergamot tea and a spicy-fruity dimension onto candied citrus (cinnamon, clove, orange, yellow lemon and grapefruit). Some touches of chlorophyll and anise recall the freshness of Chardonnay.



### Bruno Lafon Selection

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## FOOD PAIRINGS

Champagne for meals. Small feathered game in candied fruits and citrus. Meringue pie with black tea. Grilled prime rib of beef. Clementine poached on cake made with pink biscuits.  
Perfect match : Chicken tajine and whole grain saffron rice.

### **Bruno Lafon Selection**

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