



# Vignobles de Champagne

BRUNOLAFON  
WINE SELECTION



## Champagne, Champagne Guillaume Marteaux, Esprit Terroir, AOC Champagne, Effervescent Brut Nature

AOC Champagne, Champagne, France

Guillaume Marteaux started his own cellar from scratch : he bought a cement mixer on the French craigslist, and it took him 7 years to build his winery. True man of the land, he started with less than one hectare that he purchased from his father, and has grown it to 8.5 hectares today, all located in Boneil, in the Vallee de la Marne. His estate is certified organic since 2022 and farmed biodynamically since 2018. He's confident in the power of the plants for the health of his vineyard.

### PRESENTATION

Vintage 2016

### TERROIR

Boneil : marl, clay-limestone

### IN THE VINEYARD

Organic and biodynamic viticulture : natural grassing, natural compost.

### WINEMAKING

Exclusively handpicked grapes.

Natural vinification with wild yeasts, stainless steel tank, very low sulphites.

No malolactic fermentation, no fining agent.

Dosage : 0 gr/liter

Ageing : 6 years on lees, and one year in oak barrel.

### VARIETALS

Chardonnay 50%, Pinot Noir 40%, Pinot meunier 10%

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

### SERVING

8-10 °C (46-50 °F)

### AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

### TASTING

Deep gold color, aromas highlighting the Boneil terroir. Micro-natural oxygenation bringing smokey and grilled aromas, very complex. Aerial, fine, fresh, showing exotic fruits and saffron flavors.

### FOOD PAIRINGS

Fish, seafood, finely spiced dish.

Foie gras.



### Bruno Lafon Selection

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

