



Vignobles de Champagne

BRUNOLAFON
WINE SELECTION



Champagne, Lafalisse Froissart, 108 Les Chauffours, blancs de noirs, AOC Champagne Grand Cru, Effervescent Extra Brut

AOC Champagne Grand Cru, Champagne, France

Engraved in time, the long genealogy traces its first traces back to the French Revolution, and is written through the meeting of several lineages. Each of the families that make up this story has contributed to building a House of exceptional craftsmanship. Its destiny is intrinsically linked to the vine. Headed today by Paul Froissart, representing the sixth generation, this discreet House on the Montagne de Reims proudly displays its history, forged by

PRESENTATION

With its history built brick by brick, Champagne Lafalisse-Froissart is now reclaiming the work of five previous generations. The result of an alchemy between several families, it is a House whose expertise is reserved for the enlightened.

Each cuvée number corresponds to the parcel's land register.

LOCATION

Majority Les Longues Raies - Verzenay Grand Cru

TERROIR

Clay soils, very soft and peppery.

IN THE VINEYARD

ALTITUDE - 90 meters

EXPOSURE - South East

SENSORY PROFILE OF THE PARCEL -

The clay limestone give a texture to the wines, richness and flavor.

WINEMAKING

Harvested by hand, Natural alcoholic fermentation in barrels.

AGEING

Aged on lees for 12 months with a minimum of 24 months in our cellars.

VARIETAL

Pinot Noir 100%

GM: NO

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



SERVING

8°C/46°F

AGEING POTENTIAL

3 to 5 years

TASTING

Opulent Champagne, with a mineral framework, a rich wine with notes of white-fleshed fruit and a very refreshing salinity at the end.

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Bruno Lafon Selection

Integrity Wines LLC - d.b.a Bruno Lafon Selection, NY 10016 New York
Marine Royer (Chicago, IL): +1 (312) 888-0290 | marine@brunolafonselection.com
Contact us at: info@brunolafonselection.com

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FOOD PAIRINGS

This cuvée is a perfect match for foie gras toast, grilled shrimp or tapas with sardines, goat's eggplant and chorizo, or finely smoked fish such as sea bass or red mullet.



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