



# Vignobles de Champagne

BRUNOLAFON  
WINE SELECTION



## Champagne, Champagne Sadi Malot, Les Alouettes, AOC Champagne premier cru, Effervescent Brut

AOC Champagne premier cru, Champagne, France

Located in Villers-Marmery, next to the village Grand Cru Verzy, Champagne Sadi Malot is a family winery founded in 1883 by Socrate Malot and name after his brother Sadi, born the day of the assassination of French president Sadi Carnot. This 5 generation winery grows 10 hectares, planted with 80% Chardonnay and 20% Pinot Noir, farmed in organic and biodynamic since 2017.

### PRESENTATION

Made only from Villers-Marmery, Premier Cru, Chardonnay, a single and unique plot of old vines known as "Les Alouettes", this extra brut gives the aromas room to express themselves fully. It is the perfect symbol of the evolution of our champagne house that we have been looking for. This Champagne, which is both subtle and airy, was assembled with 20% of reserve wines raised in oak barrels from a solera process that we established in 2010. Thanks to its strict vine plot selection, its year spent in oak barrels, its five years of maturing on the lees, its resting time of at least 6 months in the cellar after disgorgement and its low dosage, it is vivacious yet light. You could say it belongs to the wine universe of chardonnays. Let yourself be seduced by its bubbles of great finesse that will perfectly accompany your aperitifs.

### TERROIR

Villers-Marmery, lieu-dit Les Alouettes

### WINEMAKING

100% large wooden casks  
Malolactic fermentation done, no fining  
Dosage : 5 gr/L

### AGEING

5 years on lees, resting time of at least 6 months in the cellars after disgorging

### VARIETAL

Chardonnay 100%

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

### AGEING POTENTIAL

Enjoy all year long

### TASTING

Appearance: On a beautiful yellow gold, the white foam is generous and charming. With a beautiful expression, the nose is complex and rich on notes of pastry /pastries with a touch of hazelnuts, fresh honey and a basket white fruits. Creamy attack, the mouth is generous, the white flowers are expressed as well as a mineral touch, chalky. The finish is tonic, accompanied by a seafood platter or smoked salmon toast.

### FOOD PAIRINGS

gourmet aperitif, ideal with a supreme of poultry with cream or a fish with white butter.



### Bruno Lafon Selection

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

