



# Vignobles de Champagne

BRUNOLAFON  
WINE SELECTION



## Champagne, Francis Orban, Les Malaquais, AOC Champagne, Effervescent Brut

AOC Champagne, Champagne, France

A true pioneer, he was the first to install a press in Leuvrigny, a small village in the heart of the Marne Valley, in the charming Vallée du Flagot. Léopold Orban began making champagne, and this adventure was to inspire his son Gaëtan.

Gaëtan set about developing the business and boosting operations throughout the so-called "30 Glorieuses"! He devoted all his time to developing the brand, masterfully managing the sales activity and placing the 40,000 or so bottles produced at the time.

### PRESENTATION

The parcelaires are the quintessence of Francis ORBAN Champagnes, a veritable gastronomic jewel for your warm, intense moments.

### LOCATION

Le Malaquais plot  
Leuvrigny and Sainte-Gemme

### TERROIR

Lutetian Clay and Limestone and Cuisian Sand

### WINEMAKING

Malolactic fermentation unprovoked, new and used Fut 300l and 350l.  
Dosage 3g/L

### AGEING

60 months minimum cellaring on laths

### VARIETAL

Chardonnay 100%

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

### SERVING

8°C/46°F

### AGEING POTENTIAL

3 to 5 years

### TASTING

The first impression on the palate is soft and fresh, with a creamy effervescence. The champagne develops a juicy, suave, fruity texture, supported by a lemony, orangey acidity that's just right. The mid-palate is marked by a sandy influence that confers frankness, salinity and the activation of a fluid saliva.



### Bruno Lafon Selection

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## FOOD PAIRINGS

Pan-seared scallops, butternut, mimolette and turmeric.

Filet of sole meunière, orange blossom pea cream.

Pan-seared langoustines in semi-salted butter, creamy carcass emulsion with orange. Steamed fillet of sea bream, creamed shrimp fumet.

Poached hake with citrus vinaigrette and fumet.

Beef carpaccio, lemon and parmesan.



### **Bruno Lafon Selection**

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