



# Vignobles de Champagne

BRUNOLAFON  
WINE SELECTION

## Champagne, Champagne Michel Genet, Redblend, AOC Champagne Grand Cru, Effervescent Brut Rosé

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

Redblend 9208 is unmistakable as a rosé created by the Michel Genet Champagne House in the village of Chouilly in the Côte des Blancs... A delightfully refined, fruity and indulgent rosé with a delicate, feminine persona.

### 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. Two separate vinifications, one in white, the second in red (AOC Red Coteaux Champenois in barrel). Blending before bottling. Three-year ageing in cellar.

Dosage : 8g/l.

### VARIETALS

Chardonnay 92%, Pinot Noir 8%

### SERVING

Serve between 6 and 8°C (42 to 46°F)

### AGEING POTENTIAL

Enjoy all year long

### TASTING

Pale colour with salmon and orangey tints. Nice effervescence, fine string of bubbles. First the nose expresses in a floral dimension, delicate and powdered with notes of violet, rose, peony and iris. Delicate aromas of red fruits come after, such as redcurrant, « pigeon heart », cherry, raspberry and apricot. The smell universe is fresh. Smooth and delicate register. The attack in the palate is smooth and easy, with some nice amplitude. Then the wine reveals lively with citrus and a touch of lavandin. The finish offers nice fruity and bitter tension of orange peel.



### Bruno Lafon Selection

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## FOOD PAIRINGS

Wine for aperitif and cocktail. To be drunk with melon, financier cake with almonds. Granita of red fruits, or soup of red fruits.  
Perfect match : Greek salad



### **Bruno Lafon Selection**

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