



# Vignobles de Champagne

BRUNOLAFON  
WINE SELECTION



## Champagne, Champagne Michel Genet, MG BB Spirit, AOC Champagne Grand Cru, Effervescent Brut

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

Quintessential MG (Michel Genet), this Blanc de Blancs Grand Cru Brut is the Genet family's flagship creation. It perfectly embodies the sublime finesse and delicate ripeness of the House's Chardonnay.

### 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 made on lees to let for the expression of terroir and for obtaining an aromatic, voluptuous wine. Follow-up of the plots in winery, separate vinification by plots.

Dosage : 8g/l

### VARIETAL

Chardonnay 100%

### SERVING

Serve between 6 and 8°C (42 to 46°F)

### TASTING

After aeration, the nose opens to toasted, roasted notes (pastries, freshly baked bread). Some tension is revealed by citrus and a spicy salinity. The attack in the palate is tonic. Citrus dominate with lemon, tangerine and grapefruit. Complex finish on cocoa and linseed oil.

### FOOD PAIRINGS

To be drunk with shells, oysters.

Perfect match : Carpaccio of peaches with yuzu

