



Vignobles de Champagne

BRUNOLAFON
WINE SELECTION



Champagne, Louis Massing, Terranum Les Chauffours, AOP Champagne, Effervescent Brut

AOP Champagne, Champagne, France

Gourmands, lovers of their terroir, both technical and creative, Estelle, Jean-Bernard and their son Julien, present a range of Champagnes in the style of a gourmet House. If Estelle wears an apron in the kitchen, Jean-Bernard and Julien also wear it in the "lab": a place where rigor and precision are required alongside pleasure and gourmandise.

Their champagnes are conceived in the manner of chefs: "Façon Brut", "Façon Soléra"... precious indications for understanding each of their cuvées.

WINEMAKING

Rosé de saignée - maceration of 12h maximum.
Traditional Champagne press.
No malolactif fermentation.
Ageing in oak casks.
Dosage : 4 g/L

VARIETAL

Pinot Noir 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

10 to 15 years

FOOD PAIRINGS

With smoked wild salmon or cranberry game.



Bruno Lafon Selection

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

