



# 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%

GM: NO

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

### 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.

