



# Vignobles de Champagne

BRUNOLAFON  
WINE SELECTION



## Champagne, Louis Massing, Opéris Millésimé, 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.

### LOCATION

Côte des Blancs - Avize

### WINEMAKING

Traditional Champagne pressing.  
Cold settling down, alcoholic fermentation, malolactic fermentation done.  
Aged on lees in temperature-controlled stainless-steel tanks for 9 months.

Dosage : 6g/L

### AGEING

Ageing "sur lattes", in bottles, for minimum 48 months.

### VARIETAL

Chardonnay 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

### TASTING

Notes of coffee and orange blossom on the nose.  
Creamy and pastry-like (meringue) mouth, freshness by a mineral finish.  
A classy, fine and precise Millésimé Champagne, for Blanc de Blancs lovers.

### FOOD PAIRINGS

A champagne aperitif, it also goes well with white meats, sushi or a galette des rois!



### Bruno Lafon Selection

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

