



Vignobles de Champagne

BRUNOLAFON
WINE SELECTION



Champagne, Louis Massing, Symbiopsis Grande Réserve, 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

Avize

TERROIR

The plots are located between the railway line and the road between Oger and Cramant, in the east of Avize. These plots are harvested first and give birth to the House's great cuvées. Clay and Limestone soils.

IN THE VINEYARD

The plots located in the hill benefit from an advantageous sun exposure and from a highly rich terroir. The harvest is made even later in this area.

WINEMAKING

Traditional Champagne press.
Cold settling down, alcoholic fermentation and malolactic fermentation done.

Dosage : 9 g/L

AGEING

Aged on lees in temperature-controlled stainless steel tanks for 6 months.
Ageing "sur lattes", on the bottle, for a minimum of 18 months.

VARIETALS

Pinot Noir 34%, Chardonnay 33%, Pinot meunier 33%

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



Bruno Lafon Selection

Integrity Wines LLC - d.b.a Bruno Lafon Selection, NY 10016 New York
Marine Royer (Chicago, IL): +1 (312) 888-0290 | marine@brunolafonselection.com
Contact us at: info@brunolafonselection.com

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



TASTING

A blend embodying the symbiosis of the 3 grape varieties, iconic of Champagne : Chardonnay, Pinot Meunier, Pinot Noir.
A soft and pleasant nose (candied citrus, honeysuckle) with a more aromatic palate (blackcurrant, almond). The Meunier grape bring to this wine the complexity of the aromas while the Chardonnay bring the tension and the soft acidity that structure the Champagne.

FOOD PAIRINGS

For all occasions! Salmon rillettes, gougères, quiche lorraine.

