



Vignobles de Champagne

BRUNOLAFON
WINE SELECTION



Champagne, Francis Orban, Millésime, AOC Champagne, Effervescent Brut

AOC Champagne, Champagne, France

A true pioneer, he was the first to install a press in Leuvrigny, a small village in the heart of the Marne Valley, in the charming Vallée du Flagot. Léopold Orban began making champagne, and this adventure was to inspire his son Gaëtan. Gaëtan set about developing the business and boosting operations throughout the so-called "30 Glorieuses"! He devoted all his time to developing the brand, masterfully managing the sales activity and placing the 40,000 or so bottles produced at the time.

PRESENTATION

Francis developed a passion for vineyard work and winemaking at a very early age, first following his grandfather as a child along the vineyard paths, then his father in the vineyard. He decided to continue the family story by creating Champagne Francis Orban in 2007. The brand grew rapidly, first in France, particularly with restaurateurs and wine merchants, who were delighted to be offered cuvées made with 100% Meunier grapes. Francis meets with his professional customers one by one to explain his winemaking choices.

LOCATION

MARNE VALLEY
Leuvrigny and Sainte-Gemme

TERROIR

Lutetian Clay and Limestone and Cuisian Sand

WINEMAKING

Induced malolactic fermentation in stainless steel tanks
Dosage : 3g/L

AGEING

60 months minimum cellaring on laths

VARIETALS

Chardonnay 80%, Meunier 20%

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



Bruno Lafon Selection

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



TASTING

The first impression on the palate is supple and smooth with a creamy effervescence. The champagne develops a luscious, fleshy, fruity texture, supported by a lemony, orange acidity that's already well-integrated acidity. The champagne takes hold of the palate with a tactile breadth balanced by a juicier becoming juicier. The rich, melting finish composes an aromatic farandole relaunched by the deep tactile imprint.

FOOD PAIRINGS

Lobster ravioli, candied kumquats. Seared prawns, mango, celery, coconut milk foam with verbena
Baked bass fillet, rice and zucchini in the spirit of paella. Turbot in potato scales, orange butter, glazed artichokes. Sole fillet roasted on the bone, meunière style, glazed salsify and pumpkin, soft mushroom. Ballotine of poultry with mushrooms, butternut millefeuille and poultry jus.

