



Vignobles de Champagne

BRUNOLAFON
WINE SELECTION

Champagne, Champagne Cuperly, Réserve Rosé, AOC Champagne, Effervescent Brut Rosé

AOC Champagne, Champagne, France



Champagne Cuperly is a family and independent winery, started in 1845. Today it is run by mother and daughter Cécile and Sophie Cuperly, 10th and 11th generation. After World War II, Jean Cuperly, 7th generation, received acknowledgement from Harry S. Truman through Dwight D. Eisenhower for helping allied soldiers to escape. The vineyard covers 60 hectares in the Montagne de Reims, and the majority of it is on 3 villages classified Grand Cru : Verzy, Verzenay and Mailly-Champagne. Great names from Champagne

PRESENTATION

The Cuvée Réserve Rosé is a meticulous blend of the three Champagne grape varieties. Perfect balance between aromatic power with notes of red fruits and finesse of its structure.

IN THE VINEYARD

Traditional harvesting, only done by hand to preserve the quality of the grapes and select only the best bunches at the best time.

WINEMAKING

BLENDED AND TRADITIONAL VINIFICATION

Blending of vintages.

Traditional vinification in stainless steel tanks to avoid premature oxidation.

No malolactic fermentation to preserve the natural fruity aroma of the wines and ensure perfect conservation.

AGEING

Aged for a minimum of 15 months in bottles on lees in the cellars of the House to obtain a structured and fresh wine.

DOSAGE

Brut 10g/liter in order to maintain the balance between the freshness and the character of the wine.

Expedition liqueur made with a blend of Champagne CUPERLY wine and cane sugar.

VARIETALS

Contains sulphites.

Pinot Noir 45%, Pinot meunier 25%,
Chardonnay 20%, Pinot Noir and Pinot
Meunier vinified in red 10%

AGEING POTENTIAL

2 to 3 years



TASTING

A DEEP AND BRIGHT PINK COLOR

The fine bubbles form an elegant string of foam at the top of the glass.

AN EXPRESSIVE NOSE

With notes of red fruits, cherries and wild strawberries. Evolving on stewed notes.

A RICH AND WELL-BALANCED PALATE

Flavors of red fruits and citrus. A final all in roundness.

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.

