



Vignobles de Champagne

BRUNOLAFON
WINE SELECTION



Champagne, Louis Massing, Mineralis Nature, AOP Champagne, Effervescent Brut Nature

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

TERROIR

These are the parcels located between the railroad line and the road between Oger and Cramant, to the east of Avize. These parcels are harvested first, and are at the origin of the house's great vintages.

WINEMAKING

Traditional Champagne press.
Cold settling down, alcoholic fermentation and malolactic fermentation done.
Short ageing on lees in stainless steel tank for 6 months.

Dosage : 3 g/L

AGEING

Aged for minimum 36 months "sur lattes", in the bottle.

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

TASTING

With minimal dosage, this Brut Nature offers the ultimate interpretation of its Côte des Blancs Grand Cru terroir: tension, energy and, of course, deliciousness. The fine bubbles reveal notes of fresh butter and vanilla, honey and ginger, alongside lime and candied citrus fruit. Harmonious finish with length of the aromas in the end.

FOOD PAIRINGS

Shellfish, oysters, pan-fried mushrooms.



Bruno Lafon Selection

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

