



Vignobles de Champagne

BRUNOLAFON
WINE SELECTION



Champagne, Louis Massing, Brut Reserve, 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.

PRESENTATION

The quintessence of its terroir, this Blanc de Blancs reveals the exceptional character of its parcel through a qualitative, selective approach to grape selection.

100% Chardonnay, parcel bordering Mesnil-sur-Oger, planted in 1975 and 1981, using massal selection.

LOCATION

Côte des Blancs

TERROIR

Clay Limestone, Schist.

WINEMAKING

Traditional vinification in stainless steel vat.

AGEING

Aged at least 24 months on lath.

VARIETALS

Pinot Noir 50%, Chardonnay 35%, Meunier 25%

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

TASTING

Champagne with floral, peach and citrus aromas. Fine, easily digestible bubbles. A well-balanced champagne.

FOOD PAIRINGS

Ideal as an aperitif, or to accompany a cold starter.



Bruno Lafon Selection

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

