



# 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%

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

### 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.

