



La Griffi

by S.Rafflin

BLANC DE NOIRS
EXTRA-BRUT
VINTAGE 2018

Champagne Premier Cru based in Ludes

TERROIR

Vineyard in the heart of the Premier Cru terroir of the Montagne de Reims: Ludes, Chigny-Les-Roses, Rilly-La-Montagne.

Chalky soil.
Cordon pruning.
Manual harvest.

ELABORATION

Coquard press 4,000kg.
Complete malolactic fermentation.
Vinification in temperature-controlled stainless steel vats.
Manual riddling on desk.
Aging: 4 years on slats in the cellar.
Bottling: 494 bottles.
Dosage: 4.0g/L.
Alcohol: 12,0 % vol.

BLENDING

Harvest 2018
100% Pinot Noir

TASTING

Light and shiny gold color.
Fruity nose of youth. Spring freshness reminiscent of morning dew.
Then come notes of raspberry, cherry, redcurrant jelly and incense during brewing.
Balanced and round mouth with aromas of honey and raspberry.
Fresh and pleasant finish.

ADVICES

Can be stored for 2 years, protected from light.
Serve at 7-8 ° C.
Food and Wine Pairing: Poultry and game birds, terrines and foie gras.

CHAMPAGNE SERGE RAFFLIN

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THE ALCOHOL ABUSE IS DANGEROUS FOR HEALTH. TO CONSUME WITH MODERATION.