

La Griffi'

by S.Rafflin

BLANC DE NOIRS
VINTAGE 2019
EXTRA-BRUT

*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.

BLENDING

Harvest 2019
100% Pinot Noir

ELABORATION

Coquard press 4,000kg.
Complete malolactic fermentation.
Vinification in temperature-controlled stainless steel vats.

Bottling: 494 bottles.
Aging: 4 years on slats in the cellar.
Manual riddling on desk.

Dosage: 4.0g/L.
Alcohol: 12.0% vol.



Le Monde
DES VINS

TASTING

A light and brilliant golden robe.

A fruity and finely chiseled nose, full of youth. Spring-like freshness reminiscent of morning dew. This is followed by notes of raspberry, cherry, redcurrant jelly, and incense during aeration.

A balanced and rounded palate with aromas of honey and raspberry.
A fresh and pleasant finish.

ADVICES

Can be stored for 2 years, protected from light.
Serve at 7-8 ° C.

Tasting Moment

From the main dish to the cheese course, it will complement your most flavorful dishes for your utmost enjoyment.

Food and Wine Pairing

It is perfect with foie gras, poultry, or white meat served with a brown sauce. It pairs remarkably with delicate game, such as squab in sauce or in pastry. If you enjoy aged cheeses, like a 36-month Comté, you'll be delighted!

And for the veggies?

Aged hard cheeses remain a safe bet. Additionally, a dish of fresh spaetzle with brown sauce and seasonal vegetables pairs beautifully with this Champagne.

CHAMPAGNE SERGE RAFFLIN

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