

La Griffi'

by S.Rafflin

TRADITION 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 & Chablis pruning.
Manual harvest.

BLENDING

50% Meunier
30% Pinot Noir
20% Chardonnay

ELABORATION

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

Aging: 5 years on slats in the cellar.

Dosage: 3.0g/L.
Alcohol: 12.4% vol.



AWARDS

International Wine & Spirit Competition: 91
Decanter World Wine Awards: 90

TASTING

A beautiful golden robe.

An expressive nose with notes of apricot jam, plum, cinnamon, and soft honey.

A balanced palate with light sweetness. Smooth and creamy with flavours of candied fruits.

A fresh and spicy finish.

ADVICES

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

Tasting Moment

Perfect for impromptu visits and all kinds of aperitifs.

Food and Wine Pairing

Enjoy with friends and family, accompanied by breadsticks, pretzels, and dry biscuits... simply delightful!

And for the veggies?
The same!

CHAMPAGNE SERGE RAFFLIN

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