

La Griff'

by S. Rafflin

BLANC DE MEUNIER
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

100% Meunier

ELABORATION

Coquard press 4,000kg.
Complete malolactic fermentation.
Vinification in temperature-controlled stainless steel vats.
Bottling: 996 bottles.
Aging: 4 years on slats in the cellar.
Manual riddling on desk.
Dosage: 4.0g/L.
Alcohol: 12.2% vol.



CERTIFICATION

High Environmental Value

TASTING

Pale golden colour, with a fine and steady effervescence.

A rich and sun-kissed first nose. Then come refreshing touches with notes of menthol, mild spices, yellow fruits (plum, mirabelle plum), tea leaf, linden blossom, and fruity indulgence with quince.

Light and smooth on the palate, with balanced acidity and a slightly vinous character. The finish reveals ladyfinger biscuit and brandied fruits. Delicate bitters and a hint of salinity pleasantly extend the tasting experience, with a subtle almond note.

ADVICES

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

Tasting moment

It will beautifully complement meals inspired by world cuisine, as well as your indulgent and traditional tarts.

Food and Wine Pairing

It pairs just as well with a chicken tagine with apricots, white grapes, and almonds as with an apricot almond tart.

And for the veggies?
Veggie-style naan pizzas with yellow and red peppers, mozzarella, and mesclun salad.

CHAMPAGNE SERGE RAFFLIN

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