



La Griffi

by S.Rafflin

33

EXTRA-BRUT

Champagne Premier Cru based in Ludes

3 GENERATIONS

Serge
Denis
Benjamin & Noémie

3 CÉPAGES

33% Pinot Noir
33% Pinot Meunier
33% Chardonnay

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.

TASTING

Bright gold color and fine effervescence.

Complex, deep and delicious nose with notes of evolution. Compoted fruits, almond paste, pastries, vanilla and fruit liqueur.

Balanced and fresh palate with very concentrated fruity and slightly woody flavors. Almond, plum liqueur and vanilla.

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.
Dosage: 2.0g/L.
Alcohol: 12.4% vol.

ADVICES

Can be stored for 2 years, protected from light.
Serve at 7-8 ° C.
Food and Wine Pairing: Smoked salmon, scallops, plum tart.

C H A M P A G N E S E R G E R A F F L I N

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