



La Griff'

by S. Rafflin

BLANC DE BLANCS
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.
Chablis pruning.
Manual harvest.

ELABORATION

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

Aging: 5 years on slats in the cellar.
Bottling: 490 bottles.

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

BLENDING

100% Chardonnay

TASTING

Gold color with a fine and elegant bubble.

Delicate and harmonious nose with a mix of white fruits, lemon, honey and gingerbread. Floral notes bring freshness to the wine.

Airy, fresh, fine and balanced palate. Attack on beautiful bitters with zesty citrus fruits. Then grapefruit and grape jelly spiced with coriander for a pleasant finish.

ADVICES

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

Food and Wine Pairing: Salmon fillet, Tartar of scallops, cheese.

CHAMPAGNE SERGE RAFFLIN

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