



# La Griffi

by S. Rafflin

## RÉSERVE 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.



### ELABORATION

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

Aging: 6 years on slats in the cellar.

Dosage: 5.0g/L.  
Alcohol: 12.4% vol.

### BLENDED

30% Pinot Noir  
45% Pinot Meunier  
25% Chardonnay

### TASTING

Deep and shiny gold color.

Tasty nose, warm notes of fruit liquor, orange jam, gingerbread and lemon zest.

Balanced and round mouth with aromas of honey and raspberry.  
Fresh and pleasant finish.

### ADVICES

Can be stored for 1 year, protected from light.  
Serve at 7-8 ° C.

Food and Wine Pairing: Salmon avocado tartare, marinated langoustines and yuzu.

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.