



# 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.



### ÉLABORATION

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.

### BLENDING

30% Pinot Noir  
50% Pinot Meunier  
20% Chardonnay

### TASTING

Beautiful golden color.

Expressive nose of apricot jam, cinnamon, plum, and sweet honey.

Balanced mouthfeel with light dosage.  
Sweetness and creaminess of candied fruits.  
Spicy and fresh finish.

### ADVICES

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

Food and Wine Pairing: Marinated shrimps, cream cheese and chives, turbo confit.

CHAMPAGNE SERGE RAFFLIN

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