



CHAMPAGNE
FROMENT-GRIFFON

VITICULTEUR

PREMIER CRU



Cuvée **Demi-Sec** 1^{er} Cru

DEMI-SEC

Sweet and greedy

Blend:

70% Pinot Meunier - 20% Pinot Noir - 10% Chardonnay
from the Montagne de Reims.

Reserve Wines: 40 to 45%

Dosage: 32 g/l

Aging: 36 months

Disgorging: 3 to 6 months before marketing

A powerful nose of ripe fruits as well as candied fruits, with buttery and biscuity flavours. The entry is ample, round and subtly sweet.

This supple and very soft Champagne will perfectly match with desserts and foie gras.

Available in half - bottle (37,5 cl) and bottle (75 cl).



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