



CHAMPAGNE
FROMENT-GRIFFON

VITICULTEUR

PREMIER CRU



Cuvée Grande Réserve 1^{er} Cru

BRUT

The evidence of our experience

Blend:

50% Chardonnay - 35% Pinot Meunier - 15% Pinot Noir
from the Montagne de Reims.

Reserve Wines: 20 to 25%

Dosage: 9 g/l

Aging: 36 to 48 months

Disgorging: 3 to 6 months before marketing

The nose is rather powerfull and notes of honey, hazelnut and brioche dominate along with a light mineral touch.

The mouth is supple, very well balanced and with a good length, in which notes of citrus fruits appear.

This Champagne is perfect to be savoured at the aperitif or to enhance fishes cooked in sauce or exotic cooking.

Available in bottle (75 cl), magnum (150 cl) and jeroboam (300 cl).

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