



CHAMPAGNE
FROMENT-GRIFFON

VITICULTEUR

PREMIER CRU



Cuvée Tradition 1^{er} Cru

BRUT

The reflection of our terroir

Blend:

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

Reserve Wines: 40 à 45%

Dosage : 9 g/l

Aging: 24 to 30 months

Disgorging: 3 to 6 months before marketing

A powerful nose with aromas of yellow fruits (ripe peach), viennoiserie and dried fruits (dried apricot). The mouth is ample and round, fresh and well balanced.

This fresh and gourmet Champagne will be perfect to be drunk at the aperitif. It will also accompany fishes and shellfish.

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



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