



CHAMPAGNE  
FROMENT-GRIFFON

VITICULTEUR

PREMIER CRU



Cuvée Vindémia Millésimé 1<sup>er</sup> Cru

BRUT

*In memory of our Domain*

**Blend:**

75% Chardonnay - 25% Pinot Noir  
from the Montagne de Reims.

Vintage champagne,  
elaborated only with exceptional grapes.

Dosage: 2 to 5 g/l

Aging: more than 10 years

Disgorging: 3 to 6 months before marketing

A Champagne of a great aromatic richness, dominated by aromas of ripe fruits (pear) and exotic fruits (pineapple), with notes of truffle, mocha and dried fruits.

A smooth, greedy and very complex mouth, however still very fresh and mineral.

**Confidential bottles to savour between connoisseurs, at the aperitif or on a foie gras, a tagine with candied fruits, or a ha elnut cake.**

Available in bottle (75 cl).



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