



# CHAMPAGNE FROMENT-GRIFFON

VITICULTEUR

PREMIER CRU



## Cuvée Alexiana 1<sup>er</sup> Cru

EXTRA BRUT

*Original and uncommon*

**Blend:**

100% Chardonnay  
from the Montagne de Reims.

Elaborated exclusively from a single year  
of grape harvest.

Fermented in oak barrels

Dosage: 4 g/l

Aging: 48 to 60 months

Disgorging: 3 to 6 months before marketing

A powerful nose, dominated by dried fruits, fresh almond with a slight touch of bergamot and spices, melon and white fruits.

The mouth reveals a very lively balance, with a clean and precise finish, an elegant woody taste and notes of citrus fruits.

**The low dosage of this gastronomic Champagne will charm lovers of Asian food and seafood (fried gambas with citrus fruits or cod served with shellfish nage).**

Available in bottle (75 cl).



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