



CHAMPAGNE  
FROMENT-GRIFFON

VITICULTEUR

PREMIER CRU



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

BRUT

*The result of an amazing year*

**Blend:**

70% Chardonnay - 30% Pinot Noir  
from the Montagne de Reims.

Vintage champagne,  
elaborated only with exceptional grapes.

Dosage : 7 g/l

Aging: 48 to 72 months

Disgorging: 3 to 6 months before marketing

A Champagne of a great aromatic richness, dominated by aromas of brioche and fresh bread, ripe fruits (pear) and candied apricot. The mouth is ample and powerful, with a very nice freshness and mineral notes.

**This gourmet Champagne can be drunk alone at the aperitif or throughout the meal, with shellfish (such as langoustines and Saint Jacques), fishes and white meats.**

Available in bottle (75 cl).

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