



CHAMPAGNE
FROMENT-GRIFFON

VITICULTEUR

PREMIER CRU



Cuvée Rosé 1^{er} Cru

BRUT

An unmatched « fruity » wine

Blend:

50% Chardonnay - 25% Pinot Noir - 25% Pinot Meunier
from the Montagne de Reims.

Elaborated by blending white and red wine made
with our oldest vineyard of Pinot Meunier.
Elaborated exclusively from a single year of grape harvest.

Dosage : 9 g/l

Aging: 24 to 36 months

Disgorging: 3 to 6 months before marketing

A delicate Champagne with aromas of small black
fruits (blueberry, blackcurrant), grenadine and
strawberry.

The mouth is lively, elegant, with a good length and
reveals a lot of delicacy.

**Ideal to be drunk during a sophisticated aperitif and
with fruit desserts (red fruit grating, sorbet).**

Available in bottle (75 cl) and magnum (150 cl).



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