



CHAMPAGNE
FROMENT-GRIFFON

VITICULTEUR

PREMIER CRU



Cuvée Sélection

BRUT

Elegant and sophisticated

Blend:

40% Chardonnay - 40% Pinot Noir - 20% Pinot Meunier
Elaborated exclusively from a single year of grape harvest.

Dosage: 9 g/l

Aging: 36 months

Disgorging: 3 to 6 months before marketing

A very light nose, with fresh fruits and white flowers aromas, completed by notes of viennoiserie and brioche.

The mouth, clean and elegant, is perfectly balanced, with some minerality that gives complexity to this great cuvee.

Elegant and sophisticated, as well as at the aperitif, this Champagne will subtly enhance seafood and shellfish. Perfect for special occasions!

Available in bottle (75 cl).

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