



Champagne, Lafalise Froissart, 791, AOC Champagne, Effervescent Extra Brut

AOC Champagne, Champagne, France

Engraved in time, the long genealogy traces its first traces back to the French Revolution, and is written through the meeting of several lineages. Each of the families that make up this story has contributed to building a House of exceptional craftsmanship. Its destiny is intrinsically linked to the vine. Headed today by Paul Froissart, representing the sixth generation, this discreet House on the Montagne de Reims proudly displays its history, forged by

PRESENTATION

With its history built brick by brick, Champagne Lafalise-Froissart is now reclaiming the work of five previous generations. The result of an alchemy between several families, it is a House whose expertise is reserved for the enlightened.

LOCATION

West of Verzenay, on the western slope of a ridge line

TERROIR

Chalk, calcareous silts and clays

IN THE VINEYARD

EXPOSURE - Northwest

SLOPE - 3 to 7

SENSORY PROFILE OF THE PLOT - The balance between clay and chalk

chalk gives the wine floral and fruity notes that can develop

honeyed or candied aromas during aging.

WINEMAKING

Harvested by hand, Natural alcoholic fermentation in barrels

AGFING

Aged on lees for 6 to 8 months, with a minimum of 24 months in our cellars.

VARIETALS

Pinot Noir 70%, Chardonnay 30%

GM: NO

Contains sulphites. Does not contain egg or egg products. Does

SERVING

8°C/46°F

TASTING

Cuvée 045 is a champagne with all the hallmarks of a grand cru, power and elegance, a true companion for intimate and intimate and precious moments

FOOD PAIRINGS

Foie Gras with kirsch and beet caramel, Roasted guinea fowl supreme on the bone, full-bodied jus, Beef fillet a la plancha, parsnip purée and Cantal reduction.



