



Champagne, Lafalise Froissart, 276, 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

Majority Les Longues Raies - Verzenay Grand Cru

TERROIR

Gravel on chalk

IN THE VINEYARD

ALTITUDE - 105 metres EXPOSURE - Northeast

SLOPE - 3

SENSORY PROFILE OF THE PARCEL - The chalk is predominant and offers offers openness and precision on the palate. The soil gives freshness and a hint of exotic fruit aromas.

WINEMAKING

Harvested by hand, Natural alcoholic fermentation in barrels

AGEING

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 not contain milk or milk-based products.

SERVING

8°C/46°F

TASTING

Cuvée 276 is an elegant, uncluttered champagne, a hymn to the delicacy and depth of grand cru wines.to the delicacy and depth of great vintages, an ideal companion for moments of sharing.

FOOD PAIRINGS

Carpaccio of scallops, Melanosprum truffles, Semi-smoked turbot tartar, lime and coriander, Goat's cheese and elderberry honey, Citrus dessert, exotic fruits.

