



## Lafalise-Froissard **Parcelaire 276**

AOC Champagne Grand Cru Verzenay Brut, France

*It is in the heart of Verzenay that the history of the family takes place. Managed today by Paul Froissart, representing the sixth generation, this discreet Maison de la Montagne de Reims proudly displays its history forged by more than a century of passion for wine. What makes Champagne Lafalise-Froissart's know-how so precious is its understanding of the role of terroir on wines. The Maison Lafalise-Froissart vineyard is based on a great diversity of soils and subsoils. Each geological layer brings its characteristics to the vine and the grapes. Especially since his thirst for learning pushed Paul to experiment differently with the land of his plots with a view to biodynamie and respect for balance. Paul studied the geology of the region and what role it brought to his work. He understood that the soils, the vines and the wines are three indissoluble factors in the equation of Champagne aromas. To decipher a vintage, you have to know how to read between the rows of the vineyards of the Grand Crus of Verzenay.*



### DETAILS

- Grapes** 70% Pinot Noir & 30% Chardonnay from Les Longues Raies located North of Verzenay.
- Geology** 7 Graveluches (a mixture of limestone and clay) underlain by a chalky soil.
- Vinification** Hand Harvested and sorted grapes. Natural fermentation in barrels and maturation on lees for 6 to 8 months before a minimum of 24 months on lattes.
- Tasting Notes** Delicate gold color with lemon reflections. On the nose, there are light citrus notes: lemon, orange zest, pomelo and more discreet notes of apricot, cherry blossoms and brioche. The palate is pleasantly delicate and gives off a nice freshness. An extremely refined Champagne with firm structure, elegant bubbles and very complex aromas.
- Food Pairing** Raw or cooked Scallops, Langoustines and exotic fruits desserts..

Certified Biodynamic

