



## Lafalisse-Froissart

PARCELLAIRE 045 | EXTRA BRUT

AOC Champagne, Verzenay Grand Cru

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 Lafalisse-Froissart's know-how so precious, is its understanding of the role of terroir on wines. The Maison Lafalisse-Froissart vineyard is based on a great diversity of soils and subsoils. Each geological layer brings its characteristics to the vine and the grapes. A thirst for learning pushed Paul to experiment differently with the land of his plots with a push toward biodynamics 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.



### COUNTRY

France

### VARIETAL

77% Pinot Noir  
23% Chardonnay

### SOIL TYPE

Chalk, chalky silts and clays

### VINEYARD

Located in Les Rochelles  
West of Verzenay  
Northwest Exposure  
Altitude 135m

### HARVEST

Hand harvested & sorted

### VINIFICATION

Natural fermentation in barrels  
Maturation on lees for 6-8 months  
Native Yeast  
Minimum of 24 months on lattes  
Dosage 5 g/l

### PRODUCTION

3100 Bottles

### TASTING NOTES

Pale gold with slight silvery reflections & fine steady bubbles. Perception of ripe apple, lemon, white blossoms, croissant with hints of almond & pepper. Powerful on the palate, with a clear and well balanced acidity.

### CERTIFICATIONS



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