



## Lafalisse-Froissart

276 | BRUT NATURE

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

80% Pinot Noir  
20% Chardonnay

### SOIL TYPE

Limestone & Clay  
Underlaid with chalky soil

### VINEYARD

North West of Verzenay  
Northwest Exposure  
Verzenay Grand Cru

### HARVEST

Hand harvested

### VINIFICATION

Natural fermentation in barrels  
Maturation on lees for 6-8 months  
Native Yeast  
Minimum of 24 months in cellar  
Dosage 0 g/l

### PRODUCTION

3000 Bottles

### TASTING NOTES

A champagne with refined elegance chalky minerality, and a clean, fresh attack on the palate. The soil of the Terroir provides the wine with a fresh aroma with a hint of exotic fruit.

### CERTIFICATIONS



Discover the Exceptional

[hmercerimports.com](http://hmercerimports.com)