



Lafalise-Froissart

ROSÉ | 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 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. 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

65% Pinot Noir
35% Chardonnay

SOIL TYPE

Limestone, Clay, Chalk

VINEYARD

Located in Les Rochelles
West of Verzenay
La Queue des Loges at
Verzy Grand Cru

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

600 Bottles

TASTING NOTES

Beautiful bright sterling pink hues.
Notes of Raspberry, and Cherry Blossom on the nose. Palate shows confectionary cherry and fresh pomegranate, with a mineral core, crisp bright finish.

CERTIFICATIONS



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