


CHAMPAGNE
Serge Rafflin

À Ludes - Depuis 1963

EXTRA RÉSERVE
BRUT



TASTING

Eye

Its pale gold colour is accompanied by a delicate effervescence animated by a pretty bead of foam.

Nose

The first perceptions allow us to appreciate a generous and gourmet profile.

A few pastry notes accompany yellow fruits full of sun and imbued with freshness: mirabelle plum and nectarine.

Raisins and dried flowers bring depth and relief.

Mouth

This wine reveals a beautiful, well-structured mouthfeel.

The frank and generous attack brings a lovely aromatic power carried by the freshness of the fruit.

The silky and delicious sensations are there.

Signature of plum and stones with a pleasant lemony liveliness.

The finish is very delicate and persistent.

FOOD & CHAMPAGNE PAIRINGS

This Champagne combines freshness and fruity richness for a convivial pleasure to share in an accomplice, festive way and on gourmet dishes.

Avocado salmon tartare - Marinated langoustines and yuzu

Plum tart - Mirabelle plum tart

BLENDING

Pinot Meunier: 45%

Pinot Noir: 30%

Chardonnay: 25%

Including reserve wines: 25%

ELABORATION

Vinification carried out with the greatest respect for tradition Champagne, in thermo-regulated stainless steel tanks.

Malolactic fermentation carried out.

Aging: 4 years in cellar on slats, then 6 months after disgorging.

Dosage: 8 g/l.

Alcohol: 12% vol.

Size: 37,5 cl, 75 cl, 150 cl and other big bottle.

Temperature to serve: 7°C.

Storage: To be enjoyed within two years.