



Esprit de Champagne

Import
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Wholesale
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Distribution

Champagne Frerejean Frères

Product: Premier Cru

Village: Grauves

Location: Côtes des Blancs

Composition: 33% Chardonnay
33% Pinot Noir,
33% Pinot Munier

Base Vintage: 2008

Number of Vintages: Reserve wines over 10 years

Tirage: April 2009

Disgorgement: June 2012

Dosage: 9 grams per litre

Residual Sugar: 9 grams per litre

Alcohol Content: 12%

Vinification: Malolactic fermentation

Structure: negociant manipulant (NM)

Proprietors: Guillaume, Rodolphe & Richard
Frerejean-Taittinger

Accolades:



Terroir: Chalk

Cultivation: 4 hectares

Production: 7,000 cases

Characteristics: Elegant, classic blend Champagne from Premier Cru vines, elaborated by œnologue Didier Pearson, it has all the qualities you expect of a high end Champagne without the hefty price tag!



ÉLABORÉ PAR ROYAL CÔTEAU, 51150 GRAUVES - FRANCE MA-4056-20-56620