



FRÈRES



VIEILLES VIGNES
VV26
CHAMPAGNE
FREREJEAN FRÈRES
Blanc de Blancs
GRAND CRU
PRODUIT DE FRANCE



CHAMPAGNE
FREREJEAN FRÈRES
à AVIZE

VV26 NV GRAND CRU

COMPOSITION - VINIFICATION

Blanc de Blancs from Grand Cru vineyard of the prestigious Côte des Blancs.

100% Chardonnay from Cramant, Avize & Oger

Vinification:

- Blend of 2008, 2009 & 2012 harvests
- Base wine: 2016
- Tête de cuvée vinified during 12 months in oak casks from the Argonne forest
- 60% of reserve wines also vinified in oak casks from the Argonne forest
- Malolactic fermentation
- Resting at least 6 months in cellar after disgorgement
- Brut

Limited to 9,925 bottles.

TASTING NOTES

Our Grand Gru is the result of a strict selection from our plots of old vineyards, some of them dating back to 1926. This bottle, closed with an "Agrafe", is a return to authenticity and tradition of the "Grand Vin de Champagne". The prolonged aging offers on the palate silky and rounded textures, followed by toasted almonds, vanilla custard cream and subtle spices enhanced by a delicate mousse..

FOOD PAIRING

This exceptional vin de Champagne will blend perfectly with a game meat.

