

**CUVÉE 045**



**VARIETY & TERROIR**

77% Pinot Noir (w/ 25% reserve Solera),  
23% Chardonnay & chalk, chalky silts and clay

**VINEYARD AGE**

70+ year old vines

**FARMING PRACTICES**

organic and biodynamic

**VINIFICATION & AGING**

Hand-harvested fruit, natural fermentation in barrel, 6  
to 8 months sur lies & up to 24 months in cave

**ALCOHOL**

12,5 %

**PRODUCTION**

15 000 bottles

My wife Victoria and I were at a loss for words during this past January trip to France. After tasting an Extra Brut Champagne from Lafalise-Froissart, a grower that neither of us had ever heard of, we were delighted (albeit somewhat shocked) to hear that their wines weren't yet exported to New York.

The Lafalise family has deep roots growing grapes in Grand Cru Verzenay since 1885, but only now with the sixth generation have they finally released their own estate-bottled Champagne. Paul Froissart took over his family plots in 2014 after leaving his post at another nearby estate, then in 2019 he finally released his first Grand Cru Extra Brut. Paul and his mother Danielle farm organically, the plowing done by horses, and his 2.6 hectares in chalky Verzenay and Verzy are divided between 40 individual small plots. Fermentation is done in old barrels from Meursault, Puligny, and Chassagne, parcel by parcel, and with malolactic naturally allowed. Although he uses a "solera" system to make Champagne with older reserve wines, the vinous style of his Extra Brut and non-dosage blends is less towards the newschool oxidative fashion, and more towards the powerful barrel-aged style of the best Côte d'Or whites, with bubbles.

Simply put, Lafalise-Froissart is the best new unknown in Champagne,  
but anyone operating at this level won't stay a secret for long. -Lyle Railsback