

# GRATIOT & CIE

## CHAMPAGNE

### ALMANACH N°0 BRUT NATURE

A light champagne Blanc de Noirs with candies aromas. It expresses all the elegance of the Pinot Meunier, offering delicate notes of dry fruits, with a touch of brandy and almonds. This non-dosage champagne will delight the lovers of purity.

#### GRAPE BLEND

77 % Pinot Meunier, 23 % Pinot Noir  
Harvest 2011

#### VINIFICATION

Thermo-regulated stainless steel vats  
88 % of wines produced by malolactic fermentation  
4 % vinification in barrel

#### DOSAGE

0 gr/litre

#### AVAILABLE IN

750 ml : time on lees 6 years

#### TERROIR

100 % municipality of Saulchery  
Les Gains  
Les Creusettes  
Les Gouges

#### FOOD AND WINE PAIRING

This cuvée is especially enjoyed at the aperitif, or at the table with a filet ok pike-perch and a lightly creamed sauce. Feel free to tune it with cheese, like mimolette, gouda or parmesan.



www.champagne-gratiot.com

