

# GRATIOT & CIE

## CHAMPAGNE

### ALMANACH N°0 BRUT NATURE

A generous champagne Blanc de Noirs. It expresses all the elegance of the Pinot Meunier, offering delicate notes of brioche, with a touch of brandy and almond paste. This non-dosage champagne will delight the lovers of purity !



www.champagne-gratiot.com

#### COMPOSITION :

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

#### DISPONIBLE EN

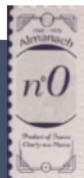
750 ml : time on lees 6 years

#### TERROIR

100 % municipality of Saulchery  
Les Gains  
Les Creusettes  
Les Gouges

#### ACCORD METS/VINS

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



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