

GRATIOT & CIE

CHAMPAGNE

ALMANACH N°1 BRUT

A fruity and generous champagne, with floral and light notes. A very nice length in mouth, wich eloquently shows the typicity of our Terroir.



GRAPE BLEND

85 % Pinot Meunier, 15 % Chardonnay
Majority from the harvest 2015
51 % of reserve wine 2013 and 2014

VINIFICATION

Thermo-regulated stainless steel vats
98 % of wines produced by malolactic fermentation
1 % from casks

DOSAGE

9gr/litre

AVAILABLE IN

750 ml : time on lees 3 years 1 500 ml : time on lees 4 years
375 ml : time on lees 2 years 3 000 ml : time on lees 4 years

TERROIR

Clay-silt soil, calcareous and clay, a little sand.
Blend from our 7 surrounding villages, mainly facing South.

FOOD AND WINE PAIRING

A champagne which can be enjoyed at any time of the day or on special occasion. Perfect to accompagny an apple and cinnamon pie, or a lamb tajine.

