

# GRATIOT & CIE

## CHAMPAGNE

### ALMANACH N°2 INTENSE

An intense and aromatic nose combining fineness and complexity. The aromas of dried and candied fruit give it a fine lightness in mouth and a long finish.

#### GRAPE BLEND

70 % Pinot Meunier, 25 % Chardonnay, 5 % Pinot Noir  
Majority from the harvest 2010  
45 % of reserve wine 2008 and 2009

#### VINIFICATION

Thermo-regulated stainless steel vats  
100 % of wines produced by malolactic fermentation

#### DOSAGE

8 gr/litre

#### AVAILABLE IN

750 ml : time on lees 6 years

#### TERROIR

Les Gains (municipality of Saulchery)  
Les Creusettes (municipality of Saulchery)  
Les Boulards (municipality of Charly Sur Marne)  
Les Vignes Rouges, called Grande Pièce (municipality of Saulchery)  
Les Hautes Blanches Vignes (municipality of Charly Sur Marne)

#### FOOD AND WINE PAIRING

Perfect as an aperitif or with a meal. Ideal to accompany shellfish, oysters, but also salmon.



www.champagne-gratiot.com



Champagne GRATIOT & CIE - 27 av Fernand Drouet - 02310 Charly Sur Marne, France  
Tel : +33 (0)3 23 82 06 89 - amelie@champagne-gratiot.fr

