

# 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

68 % Pinot Meunier, 28 % Chardonnay, 4 % Pinot Noir  
Majority from the harvest 2013  
5 % of reserve wine 2011 and 2012

#### VINIFICATION

Thermo-regulated stainless steel vats  
92 % of wines produced by malolactic fermentation

#### DOSAGE

4 gr/litre (wine liquor)

#### 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

