

# GRATIOT & CIE

## CHAMPAGNE

### ALMANACH N°3 ROSÉ

Frank and fresh on a palate with red fruit aromas. An original and silky cuvee.

#### GRAPE BLEND

41 % Pinot Meunier, 38 % Chardonnay, 21 % Pinot Noir  
Majority from the harvest 2015

24 % of reserve wine, 10 % red wine, 26 % Rosé de Saignée (bled rosé)

#### VINIFICATION

Thermo-regulated stainless steel vats

94 % of wines produced by malolactic fermentation

Rosé de Saignée : destemming (separation of the grapes) and maceration during 15 hours

Red wine : destemming and vat maceration during 9 days

No pressing. Traditional wine-making for the rest of the juice

#### DOSAGE

9 gr/litre

#### AVAILABLE IN

750 ml : time on lees 3 years - 375 ml : time on lees 2 years

1 500 ml : time on lees 4 years

#### TERROIR

Les Gains (municipality of Saulchery)

Les Vignes Rouges (municipality of Saulchery)

Les Gougues (municipality of Saulchery)

Les Fontenies (municipality of Charly Sur Marne)

#### FOOD AND WINE PAIRING

Ideal for desserts, such as a red-fruit tart



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