

# 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 2011

24 % of reserve wine 2009 and 2010, 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

#### TERROIR

Les Gains (municipality of Saulchery)

Les Vignes Rouges (municipality of Saulchery)

Les Gouges (municipality of Saulchery)

Les Fontenies (municipality of Charly Sur Marne)

#### FOOD AND WINE PAIRING

Ideal for desserts, such as a red-fruit tart



www.champagne-gratiot.com

