

GRATIOT & CIE

CHAMPAGNE

ALMANACH N°4 MILLÉSIMÉ 2008
EXTRA BRUT BLANC DE NOIRS

This Vintage will seduce you with its delicate and powerful aromas. A beautiful complexity emphasizing aromas of red fruits and a nice freshness.
A Blanc de Noirs with character !

GRAPE BLEND

83 % Pinot Meunier, 17 % Pinot Noir

VINIFICATION

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

DOSAGE

4,5 gr/litre

AVAILABLE IN

750 ml : time on lees 9 years

TERROIR

100 % municipality of Saulchery
Les Gains
Les Creusettes
Les Gouges

FOOD AND WINE PAIRING

Ideal as an apéritif. Feel free to marry it with a roasted poultry or a river fish.



www.champagne-gratiot.com

