

GRATIOT & CIE

CHAMPAGNE

ALMANACH N°4 MILLÉSIMÉ 2009
BLANC DE NOIRS EXTRA BRUT

This Vintage will seduce you with its delicate, light and expressive aromas. A beautiful complexity emphasizing aromas of yellow 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 8 years - 1 500 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



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