

GRATIOT & CIE

CHAMPAGNE

DÉSIRÉ GRATIOT MILLÉSIMÉ 2008

www.champagne-gratiot.com

An elegant Champagne with a great deal of personality. Its palate is rich and full. It offers generous aromas of yellow fruit, such as Mirabelle, accompanied with mineral flavours and brioche scent finish.

GRAPE BLEND

66 % Pinot Meunier, 34 % Chardonnay

VINIFICATION

Thermo-regulated stainless steel vats
100 % of wines produced by malolactic fermentation
20 % vinification in barrel

DOSAGE

6,5 gr/litre

AVAILABLE IN

750 ml (3 550 bottles) : time on lees 9 years
1500 ml (60 magnums) : time on lees 9 years

TERROIR

Les Creusettes (municipality of Saulchery)
Les Fontenies (municipality of Charly Sur Marne)
Plots on the municipality of Azy Sur Marne and Bonneil

FOOD AND WINE PAIRING

Ideal alongside a fish or seafood meal. It will be perfect match for fish or a lemon caviar on a Carpaccio of scallops



Champagne GRATIOT & CIE - 27 av Fernand Drouet - 02310 Charly Sur Marne, France
Tel : +33 (0)3 23 82 06 89 - amelie@champagne-gratiot.fr

