

# GRATIOT & CIE

## CHAMPAGNE

### DÉSIRÉ GRATIOT MILLÉSIMÉ 2012

An elegant Champagne with a great deal of personality. Its palate is creamy fresh. It offers generous aromas of yellow fruits, with brioched flavours in the finish. A vintage all in lace.

A delicate Extra Brut and a wonderful experience !

#### GRAPE BLEND

33 % Pinot Meunier, 47 % Chardonnay, 20% Pinot Noir

#### VINIFICATION

Thermo-regulated stainless steel vats  
70 % of wines produced by malolactic fermentation  
9 % vinification in barrel

#### DOSAGE

2,5 gr/litre

#### AVAILABLE IN

750 ml (3 000 bottles) : time on lees 5 years  
1 500 ml (vintage 2008) : time on lees 9 years

#### TERROIR

Les Creusettes (community of Saulchery)  
Les Fontenies (community 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 lemon caviar on a Carpaccio of scallops, an cheese.



www.champagne-gratiot.com

