

GRATIOT & CIE

CHAMPAGNE

DÉSIRÉ GRATIOT

ROSÉ DE SAIGNÉE 2014 - EXTRA BRUT

Powerful and voluptuous. This cuvée develops aromas of candies cherries with a very pleasant hint of freshness. It expresses all the complexity of its unique character and take you into a velvety and soft universe

GRAPE BLEND

34 % Pinot Meunier, 13 % Chardonnay, 53 % Pinot Noir

VINIFICATION

Pinot Meunier and Pinot Noir in 2 separated thermo-regulated stainless steel vats. 7 % vinification in barrel

93 % of wines produced by malolactic fermentation

No filtration and no pressing

Destemming (separation of the grapes) and maceration during 15 hours to obtain the desired fruit colour

Two clarifications to eliminate the lees

DOSAGE

3,5 gr/litre

AVAILABLE IN

750 ml (980 bottles) : time on lees 3 years

TERROIR

Ls gains (municipality of Saulchery)

Les Vignes Rouges (municipality of Saulchery)

Les Hautes Vigne Blanches (municipality of Charly Sur Marne)

FOOD AND WINE PAIRING

Perfect as an aperitif. It goes wonderfully with the duck strips or venison with cherries. Also try it with a grill red mullet.



www.champagne-gratiot.com

