



GRATIOT & CIE
CHAMPAGNE

Cuvée	Vintage	Cepage	Terroir	Fermentation	Malolactic Fermentation	Reserve Wine	Dosage	Yield & Production	Élevage
Brut, Cuvée Maison	NV	85% Pinot Meunier 15% Chardonnay	Vineyards stretch across 7 villages of the Marne Valley. Soils of clay, chalk, limestone and sand. Average vine age of 30 years. Hand-harvesting	Temperature-controlled stainless steel vats	100%	60% Reserve	9g/L	1,200 cases Disgorgement: 6 months before market release	
Rosé Brut	NV	65% Pinot Meunier 10% Pinot Noir 25% Chardonnay [15% is red wine]	Vineyards stretch across 7 villages of the Marne Valley. Soils of clay, chalk, limestone and sand. Average vine age of 30 years. Hand-harvesting	Temperature-controlled stainless steel vats	100%		4g/L	300 cases Disgorgement: June 2015	
Almanach no. 1	NV	85% Pinot Meunier 15% Chardonnay	Clay-silt soil; calareous and clay and small amounts of sand. Harvested from a blend of 7 surrounding villages, mainly southern facing.	Temperature-controlled stainless steel vats;	98% Malo; 1% casks	51% Reserve Wine	9g/L	cases Disgorgement: April 24, 2015	3 yrs on lees
Almanach no. 2 Intense	NV	70% Pinot Meunier 25% Chardonnay 5% Pinot Noir	Vineyards stretch across 7 villages of the Marne Valley: Les Gains, Les Creusettes, Les Gouges, Les Blanches Vignes, Les Fontenies, Les . Soils of clay, chalk, limestone and sand. Average vine age of 30 years. Hand-harvesting	Temperature-controlled stainless steel vats	100%	55% - 2009 45% 2007/2008	5.6g/L	cases Disgorgement: April 24, 2015	7yrs on lees
Almanach no. 3 Rosé	NV	41% Pinot Meunier 38% Chardonnay 21% Pinot Noir	Vineyards stretch across 7 villages of the Marne Valley: Les Gains, Les Creusettes, Les Gouges, Les Blanches Vignes, Les Fontenies, Les . Soils of clay, chalk, limestone and sand. Average vine age of 30 years. Hand-harvesting	Temperature-controlled stainless steel vats; Rosé de Saignée : Destemming and maceration during 15hours ; Red Wine : Destemming and vat maceration during 9 days. No pressing. Traditional Wine-making for the rest of the juice	94%	base wine mostly from 2015 - 24% reserve wines, 10% red wine, 26% Rosé de Saignée	9g/L	cases Disgorgement: Update ?	3yrs on lees
Almanach no. 4 Intense	2008	72% Pinot Meunier 27% Chardonnay 1% Pinot Noir	Vineyards stretch across 7 villages of the Marne Valley: Les Gains, Les Creusettes, Les Boulards, Les Vignes Rouges, Les Hautes Blanches Vignes. Soils of clay, chalk, limestone and sand. Average vine age of 30 years. Hand-harvesting	Temperature-controlled stainless steel vats	100%	55% - 2009 45% 2007/2008	8g/L	cases Disgorgement: April 24, 2015	6 yrs on lees
Désiré Rosé de Saignée, Extra Brut	2009	60% Pinot Nior 30% Pinot Meunier 10% Chardonnay	Vineyards stretch across 7 villages of the Marne Valley. Soils of clay, chalk, limestone and sand. Average vine age of 30 years. Hand-harvesting	Color is obtained using the saignée method using all 3 grape varieties during 15 hours in vat.	100%	NA	4.5g/L	115 cases Disgorgement: April 24, 2015	6 yrs on lees