

# Almanach #1 Brut

## Gratiot & Cie

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**LOCALITY:** FRANCE – Marne Valley

**APPELLATION:** Champagne

**GRAPE VARIETY:** 85% Pinot Meunier and 15% Chardonnay

**WINEMAKER:** Rémy Gratiot

**VINEYARD:** Clay-limestone and silt-limestone soils with sand. Blend of 7 villages with majority southern exposure.

**VITICULTURE:** Hight Environmental Value (level 3-highest level) certified.

**WINEMAKING:** 97% fermented in stainless-steel and temperature-controlled tank. 3% fermented in barrels. 98% malolactic conversion. Approx. 40% vin de réserve.

**AGING:** Aged 3 years on lees.

**BOTTLING:** Dosage: brut, 8 g/L.

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