

Almanach #3 Rosé

Gratiot & Cie

LOCALITY: FRANCE – Vallée de la Marne

APPELLATION: Champagne

GRAPE VARIETY: 73% Pinot Meunier, 19% Chardonnay and 8% Pinot Noir

WINEMAKER: Rémy Gratiot

VINEYARD: Clay-limestone and silt-limestone soils with sand. Blend of 3 parcels; *lieux-dits* Les Seaux, Les Vignes Rouges and Les Gouges.

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

WINEMAKING: *Rosé de saignée*. 83% fermented in stainless-steel and temperature-controlled tank. 17% fermented in barrels. 43% malolactic conversion. Approx. 20% reserve wine.

AGING: Aged 3 years on lees.

BOTTLING: Dosage: 5.5 g/L.

