



## *Cuvee Brut Vintage 2015*

### WINE MAKING

*Blending* : Chardonnay 58 % - Meunier 25 % - Pinot Noir 17 %

*Dosage* : 8 g/L

*Alcohol* : 12,5 %

*Ageing* : 8 years

### TASTING NOTES



The light golden colour is bright, animated by very fine, constant bubbles. They form a fine ring on the surface.



The first nose is warm and ripe. It's the end of summer! You'll notice toasted notes as well as melted butter, mirabelle plum jam, and roasted pineapple, against a backdrop of mild tobacco. Then, vanilla, malt and root hints appear. The bouquet is powerful, almost exuberant, and already perfectly mature.



The attack on the palate is generous and tasty, showing the heady character of the wine, followed by a very full body. It is certainly a strong vintage, with plenty of character. This warm power is backed by the dosage, balanced out nicely by a lively edge. The sparkle stays well and truly in the background. The aromas on the palate evoke fruit compote and pastries. At the finish, it becomes chewy and tightens up. The overall effect is a texture akin to thick velvet, revealing slightly rougher glimpses of its structure little by little.

### FOOD AND WINE PAIRING

At the table, its fine equilibrium marks it out for a variety of pairings. Avoid strong dishes (excessive salt, sugar, fats and spices) and opt for balance. It will go perfectly with canapés, sweet and savoury or sweet and sour dishes, or as an aperitif.

### SERVICE

- ✦ Refrigerate at least 4 hours before tasting.
- ✦ Glassware: serve in a large flute or wine glass.



*Founded in 1864 in Epernay, Maison Alfred Gratién makes exceptional champagnes with the utmost respect for the artisanal traditions and know-how that have been handed down through the generations by the Jaeger family, cellar masters from father to son for over 100 years. In addition to undergoing a rigorous selection of grapes and being aged in small oak barrels of 228 litres, the vintages of the Alfred Gratién Champagne House are not subjected to malolactic fermentation. This choice preserves the integrity of the grape and the character of the terroir.*

