



Cuvee Brut Nature



WINE MAKING

Blending : Chardonnay 50 % - Pinot Noir 25 % - Meunier 25 %

Dosage : 0 g/L

Alcohol : 12,5 %

Ageing : 4 years

TASTING NOTES



The golden yellow robe has an alluring glow. Its numerous bubbles are fine, with a calm, regular tempo.



The first nose is intense and forthright. Immediately apparent are candied aromas, with hints of dried fruits and nuts and caramelised butter. Jasmine notes and nuts (especially hazelnuts) are revealed during aeration. This is a wine that develops very quickly in the flute.



The initial taste is vivid and the bubbles effervesce enthusiastically. Because there is no sweetness, the bright, svelte body of the wine can be fully appreciated. There is a limestone and acidic aspect to the minerality, and the wine's texture is opulent. The finish perfectly completes the notes explored in the mouth. With a sharp, opulent edge, it is acidic and clean. This is a successful champagne that makes no apologies for its baroque, energetic flavours.

FOOD AND WINE PAIRING

It will be most enjoyed when paired with solidly textured foods such as lobster, cured ham, small game birds, aged gouda or mimolette cheese.

SERVICE

- ✦ Refrigerate at least 4 hours before tasting.
- ✦ Glassware: serve in a tulip flute.

Founded in 1864 in Epernay, Maison Alfred Gratiien 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 Gratiien Champagne House are not subjected to malolactic fermentation. This choice preserves the integrity of the grape and the character of the terroir.

