



VINITY
WINE COMPANY

Champagne Gatinois

Champagne Gatinois Brut Millésime

Appellation: Champagne

Type: Brut, sparkling.

Blend: 60% Pinot Noir, 40% Chardonnay

When a year of production is considered to be “exceptional” for a champagne maker, they assemble wines produced that year from different villages or vineyards to make a special *Vintage Champagne*. Gatinois’ Vintage Champagnes aim to give expression to the attributes of the greatest years, within the sumptuous character of champagne from Aÿ. It is only after a long period of cellar aging, the duration of which depends on the character of the year, that these are finally able to be opened and enjoyed.

This cuvée is produced from the best 2 parcels of 60 year old Pinot Noir vines representing 0.60 ha, the yield is 65 hl/ha. Only the juice of the first press, called “cuvée,” is used, which is of the best quality.

Tasting Notes

Color: Golden Yellow.

Bouquet: Aromas of honey, candied yellow fruit, and brioche.

Palate: The mouthfeel is elegant with generous notes of honey and ripe Mirabelle plum, typical of Aÿ Grand Cru. Deep and structured on the finish, superb length at the end.

Perlage: Fine and persistent.

Serving Temperature: 8-10°C (47-50°F).

Pairing: There is a balance of power and finesse, which pairs perfectly with fine, gourmet cuisine: pan-fried foie gras with figs, grilled choice cuts of meat, and creamy sea scallop risotto.

Alcohol: 12.5%

Vineyard Notes

Production area: Aÿ Grand Cru.

Soil: Chalky limestone.

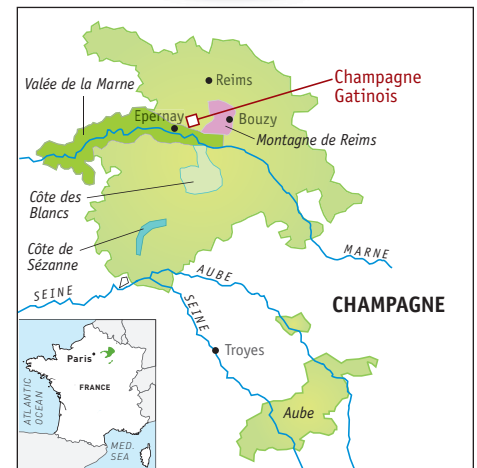
Winemaking Notes

Harvest: Manual.

Fermentation: Stainless steel vats at 18°C - 20°C.

Aging: 72 months total, the first 6 months in the vats on the lees.

Dosage: 6 g/I



Champagne Gatinois – Nicolas Le Cacheur and Françoise Remy married in 1696, and since then there have been 12 generations on the famous hillsides of Aÿ. Louis Cheval took over the domaine in 2010 after a career as a geologist. The call of the terroir and the Grand Cru of Aÿ proved to be too much of a temptation! He now runs Champagne GATINOIS and oversees all stages of production, from the vineyards to the cellars.

All Gatinois champagnes are Aÿ Grands Cru. The Pinot Noir from Aÿ is at the heart and soul of the Gatinois blends and gives them their powerful and structured backbone. Chardonnay brings a counterbalance of acidity and liveliness with a very distinctive character. A classic style of Champagne that remains true to its terroir and offers remarkable aging potential.