



VINITY
WINE COMPANY

Champagne Gatinois

Champagne Gatinois Brut Réserve

Appellation: Champagne

Type: Brut, sparkling.

Blend: 80% Pinot Noir, 20% Chardonnay

The wines selected for the Brut Réserve blend are sourced exclusively from the family's vineyards in Aÿ. This Grand Cru from Aÿ is a true reflection of the power and elegance of its *terroir*.

Tasting Notes

Color: Golden with honeyed reflections.

Bouquet: Complex notes of white flowers, yellow fruits and candied citrus.

Palate: Rich, smooth texture, with notes of baked, red fruit, brioche and honey complemented by the generosity of Pinot Noir..

Perlage: Fine and persistent.

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

Pairing: Brut Réserve is the ideal partner for sophisticated aperitifs. Its elegant and complex character also makes it a good choice for fish in sauce or creamy poultry dishes.

Alcohol: 12%

Vineyard Notes

Production area: Aÿ Grand Cru.

Soil: Chalky limestone.

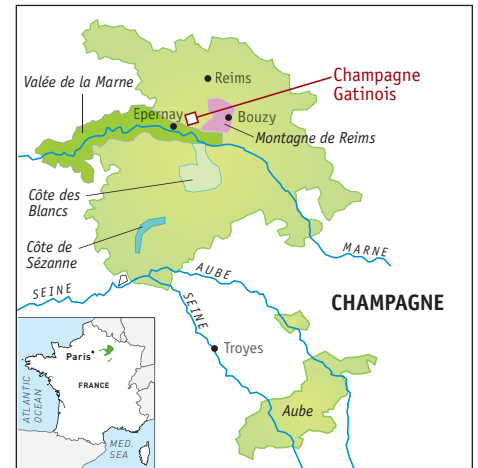
Winemaking Notes

Harvest: Manual.

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

Aging: 36 months on the lees.

Dosage: 7 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.