



VINITY
WINE COMPANY

Champagne Gatinois

Champagne Gatinois Brut Rosé

Appellation: Champagne

Type: Brut Rosé, sparkling.

Blend: 90% Pinot Noir, 10% Chardonnay

Aÿ is famous for Pinot Noir. Of all of the areas of Champagne, it is here that the ripeness and generosity of the varietal reaches the peak of perfection for sparkling wines. Champagne Gatinois' Brut Rosé is all Aÿ Grand Cru fruit.

This cuvée is always an "assemblage" (blend) of three vintages, with the majority from the most recent vintage and around 30% of "réserve" wine from the two previous years. To obtain the rosé colour, 7% of still red wine *Côteaux Champenois Grand Cru* (Pinot Noir) is blended with 83% of Pinot Noir white juice giving a blend of 90% Pinot Noir and 10% Chardonnay.

Tasting Notes

Color: Medium salmon-pink.

Bouquet: Aromas of red fruit and subtle notes of red spice and a hint of Morello cherry on the rich finish.

Palate: Vinous, rich and intense, subtle red fruits, fine tannins and a beautiful freshness on the palate showcasing Aÿ's chalky minerality.

Perlage: Fine and persistent.

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

Pairing: As an apertif, with salmon or desserts like red fruit *gaspacho*.

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: 36 months 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 counter-balance 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.