



CHAMPAGNE
**MAURICE
GRUMIER**

CUVÉE ALINE - Demi-Sec

This vintage is a tribute to my greatgrandmother Aline.

This champagne is a back to the roots with a vinification in small oak barrels. A regular lees-stirring, no filtration, and a long ageing in bottle make of it a unique champagne by its complexity.

Thanks to the half-dry dosage, this original vintage is meant to the dinner table and to the subtle agreements with the chocolate desserts. Try it also with a pan-fried foie gras .

Specification sheet of this vintage :

Grape variety : Chardonnay 50%, Pinot Noir 50%

Vintage : Venteuil,

Blending : Year 2012

Vinification : in oak barrels with lees-stirring, malolactic fermentation, non-clarified , no filtration

Bottling : April 2014

Disgorging : 6 months before marketing

Dosage : 40g/l

Gault et Millau :15/20



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NOS VEINES



NOS ENVIES



NOS VINS

