



ALFRED 2004
Haut-de-France, Champagne
Champagne Gratiot Delugny, Champagne, France

Vintages # 29492 | 12.0% alc./vol. | \$128.95 | Release: 18-Feb-2023

One of rare Special series of Vintage Champagnes, created in tribute to the founding couples of the Maison Gratiot Delugny, highlights the specificities of their respective year of vintage. These old champagnes offer more complex aromas.

With a slight taste of salted butter caramel and honey, this oldest vintage from series has some more fruity notes: candied tropical fruits, dried apricots, grilled citrus fruits and their zest ... rich flavours with a magnificent golden colour!

Terroir:

Found in 1889 the Gratiot-Delugny House located in Crouttes sur Marne. The vineyard currently extends over 3 communes: Crouttes-sur-Marne, Nanteuil-sur-Marne and Charly-sur-Marne. The 9 Ha of vines are spread over clay-limestone soils and different sunlight from one plot to another. The different grape varieties are harmoniously distributed according to their best location. The Chardonnay variety represents 2 Ha.



Vinification:

Champenoise method. Vinification in stainless steel vats. Malolactic fermentation. The bottles are stirred by an 1/8 to a 1/4 turn thanks to manual riddling on a wooden desk. 3 years aged on the lees. The deposit expelled by disgorging with ice.

Variety: Chardonnay 100%

Residual Sugar: 5 g/L

Serving suggestion and food pairing: Serve at 11°C with a festive meal or as a vertical tasting of the entire Les Millésimés series.