

**GRAFT**  
WINE COMPANY

# EXTRAIT GOURMAND BRUT ROSÉ / CHAMPAGNE A. LEVASSEUR / NV / CHAMPAGNE / FRANCE

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## PRODUCER

David Levasseur is a passionate nonconformist. His micro-grower Champagne house, set up by his grandfather in the 1940s and assuming its name from his father Albert, produces around 35,000 bottles per year from organic grapes. Here in the heart of the Montagne de Reims national park, David has embarked on a sensory journey to unpick the intricate terroir of his little corner of Champagne, while giving a leading role to Pinot Meunier, too often the supporting act.



## VITICULTURE + VINIFICATION

Situated in the North, so cold, the climate of Champagne is severe for the vine. Oceanic, it brings water in regular quantities with thermal contrasts from one season to another. Stored at cool for 2 weeks at -2°C, no filtration, because the wine is bottled in April. Selected yeast, inox tank, temperature controlled for the fermentation and extended lees ageing. Malolactic fermentation was completed after the first fermentation.

## TASTING NOTE

Organic Champagne blend dominated by Pinot Meunier. Fourteen per cent of the blend is Pinot Noir made as Coteaux Champenois. 9.5 grams of dosage. The bottle isn't clear, so the gorgeously pretty pale pink colour is even more attractive for the surprise factor. Massive strawberry aroma. Then crystal clear flavours of strawberries and cream.

## FACTS + STATS

WINEMAKER	DAVID LEVASSEUR
VARIETIES	50%% PINOT MEUNIER, 30%% CHARDONNAY, 20%% PINOT NOIR
APPELLATION	CHAMPAGNE
FORMAT	0.750L
CLOSURE	NATURAL CORK
ALCOHOL	12%
SUGAR	9 G/L
TOTAL ACIDITY	4.8 G/L
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	40 MG/L
CASE SIZE	6

