

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

Stored at a very cold (-2°C) temperature for 2 weeks, no filtration. Selected yeast, inox tank, temperature controlled for the fermentation and extended lees ageing. Malolactic fermentation was completed after the first fermentation.

TASTING NOTE

A rosé blend dominated by Pinot Meunier (50%), supported by Chardonnay (30%) and Pinot Noir (20%), 14% of which is vinified as a red wine in the Coteaux Champenois fashion. 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. Beautifully balanced, in David's words, "it is a rosé for aperitif, night parties and meals".

FACTS + STATS

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

