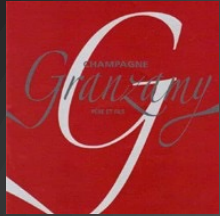


Our partner:



## Champagne GRANZAMY

### AOC Champagne, Vallée de la Marne

Récoltant Manipulateur (RM)



*Since 1907*

### Winery overview:

Winegrowers since 1907, Champagne Granzamy perpetuates the Champagne tradition. For three generations, they have been cultivating the vines, harvesting the grapes and vinifying their Cuvées on the property.

Owners in Venteuil, a Champagne village located on the heights of the famous Marne Valley, the vineyard is located on the privileged lands of Epernay, capital of Champagne and city of Art and History.

The vines benefit from a grape variety made up of Chardonnay, Pinot Noir and Pinot Meunier which allows them to produce unique blends.



Champagne

**Champagne GRANZAMY**  
Brut - Tradition



**Grape Variety:**  
100 % pinot Meunier

**Tasting**  
The dress is deep gold. The excitement is lively. The nose is round and fruity with citrus notes. The palate is supple and fruity with great balance and pleasant harmony.

**Analyses**  
Alcohol : 12,5°  
Dosage: 8g/l

**Champagne GRANZAMY**  
Brut – Blanc de noirs



**Grape Variety:**  
30% pinot noir, 40 % Chardonnay, 30% pinot Meunier

**Tasting**  
The dress is a beautiful shiny gold. The effervescence constitutes a fine bead of fine bubbles. The nose is lively and elegant and pleasantly blends floral and fruity notes. The palate is round, balanced with a lemony finish.

**Analyses**  
Alcohol : 12,5°  
Dosage: 7g/l

**Champagne GRANZAMY**  
Brut – Cuvée spéciale



**Grape Varieties:**  
30 % Chardonnay, 70% Pinot Meunier

**Tasting**  
The dress is deep gold. The excitement is lively. The freshness and vivacity of Chardonnay and the fruitiness of Pinot Meunier bring refinement and delicacy. A well balanced Champagne.

**Analyses**  
Alcohol : 12,5°  
Dosage: 8g/l

WINES EXPORT AGENCY