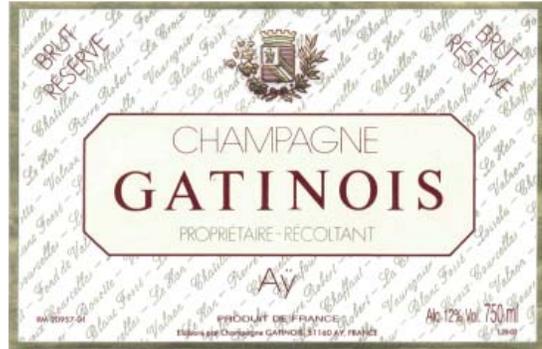


GATINOIS

Äy, Vallée de la Marne

OVERVIEW

- Small, family winery located in the Grand Cru of Äy
- Gatinois is one of our first producers, with us since 2000!
- Technically located in Vallée de la Marne, but its terroir and exposition are more like Montagne de Reims
- South-facing hillside vineyards, with good percentage of limestone found in subsoils
- Selosse sources grapes for his “Contraste” cuvée from Äy, citing its “power of exposition contrasted with the freshness from the soil”
- Äy is also home to Bollinger, to whom Gatinois sells grapes
- Most of their Pinot holdings are comprised of *massale selection* Petite Pinot D’Äy: a small-yielding, tiny berried clone that is unique to this village
- Spectacular Champagnes made in a winery, Pinot-y, style. These champagnes can stand up to many types of food, including foie gras!



WINE LIST

TRADITION BRUT GRAND CRU NV

Lutte Raisonnée

Grape(s): 90% Pinot Noir (majority is Petit Pinot d’Äy), 10% Chardonnay

Vintage(s): mainly 2005, with a little from 2004 and 2006

Vineyard(s): Estate vineyards in Äy

Vinification: stainless steel, aged 3 years; 6 grams dosage

BRUT ROSÉ GRAND CRU NV

Lutte Raisonnée

Grape(s): 90% Pinot Noir (majority is Petit Pinot d’Äy), 10% Chardonnay

Vintage(s): mainly 2005, with a little from 2004 and 2006

Vineyard(s): Estate vineyards in Äy

Vinification: Assemblage-style rosé; still Pinot made from 60 year old vines; stainless steel aged 3 years (still Pinot aged in wood); 6 grams dosage

VINTAGE BRUT GRAND CRU 2004

Lutte Raisonnée

Grape(s): 90% Pinot Noir (majority is Petit Pinot d’Äy), 10% Chardonnay

Vintage(s): 100% 2004

Vineyard(s): Estate vineyards in Äy

Vinification: stainless steel aged 4 years; 6 grams dosage