



CHAMPAGNE GRATIOT-PILLIÈRE

— PROPRIÉTAIRE - RÉCOLTANT —

*Liveliness
and
Elegance*



BLANC DE BLANCS MILLÉSIME 2020



Our Terroir

Our 18 hectares of vineyard is situated on the southern slopes of the Marne Valley, between Charly-sur-Marne and Chateau-Thierry. The soil is limestone clay on the upper and middle slopes, and becomes silty and light on the bottom of the hillside. Our oldest vines are nearly 50 years old !

Vinification

Our harvest is done completely by hand after our grapes reach an optimum maturity, followed rapidly by gentle incremental pressing, and a settling of the juice for a minimum of 12hrs. Finally, after a careful siphoning of the clear juices and fermentation in thermocontrolled stainless steel vats, we end this process with Malo-Lactic fermentation.

Blend

- 100% Chardonnay

Only grapes from our **2020** harvest of our oldest chardonnay vines (planted in our best soils) are the soul of this vintage cuvée. Its freshness and mature profile of fruity aromas make it a wine of great finesse and yet: it represents a mere 4% of our production!

- Bottling took place in the spring of 2021
- Secondary fermentation and ageing lasted "on the lees" for 72 months minimum
- Disgorgement took 3 to 6 months before « commercial sale »
- Dosage : 9 gr /L

Tasting

Light yellow hue with greenish highlights, illuminated by fine, lively bubbles.

Aromas of fresh lemon, verbena, linden blossom, with a subtle touch of hazelnut ("a touch of Chardonnay magic", as we like to say).

The palate reveals a crisp, citrusy profile with hints of mandarin, followed by a refreshing finale of zesty bitterness and elegant minerality.

Best enjoyed: Perfect as an aperitif or paired with a meaty fish.

Food pairing examples: A seafood platter, grilled turbot, or for the daring, roasted Chaource cheese.

Store and Serve

Store your bottles horizontally, away from light, at a constant temperature; 10 to 15°C (50 to 59°F). This champagne should be consumed within 2 years. Best served in flutes, between 6 and 9 °C (42,8 and 48,2°F)

This cuvée is available in 75cl (bottle)



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