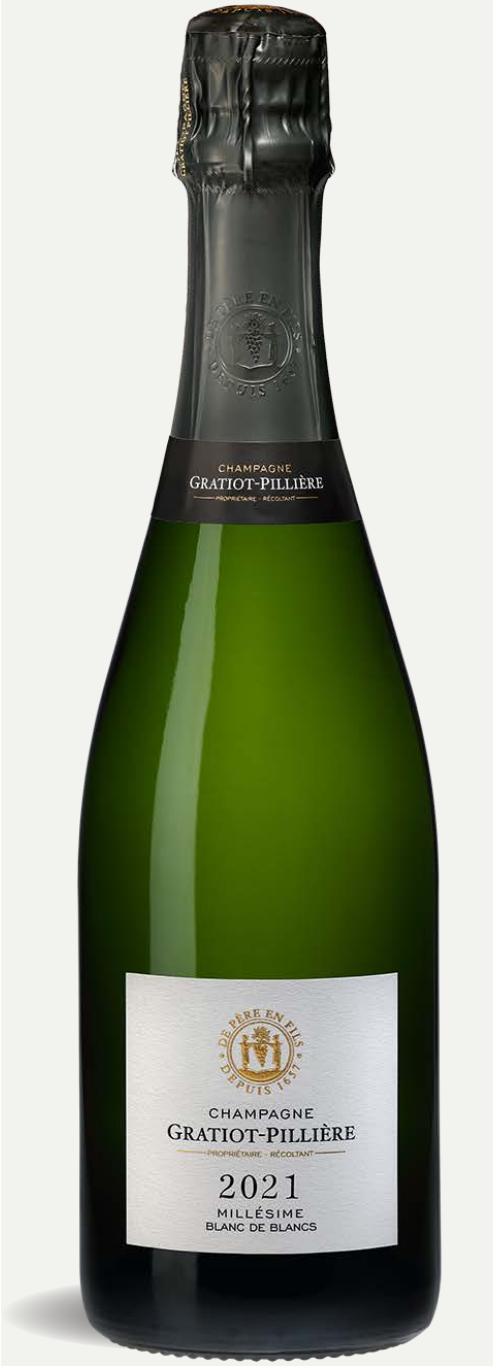
CHAMPAGNE
GRATIOT-PILLIÈRE
PROPRIÉTAIRE - RÉCOLTANT

BLANC DE BLANCS MILLÉSIME 2021

Mineral and fruity freshness



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 **2021** 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 2022
- Secondary fermentation and ageing lasted "on the lees" for 48 months minimum
- Disgorgement took 3 to 6 months before « commercial sale »
- Dosage : 9 gr /L

Tasting

To the eye, fine bubbles and a golden hue with silvery highlights.

The aromas unfold delicately, revealing fresh notes of pineapple, yuzu, fresh quince, and hawthorn blossom.

The palate is balanced, with a fresh attack and a generous length evoking lemon tart, leading to a saline finish.

Best enjoyed:

A vintage already showing beautifully, to be enjoyed for its youthful freshness, with its peak expected around mid-2026.

Food pairing examples:

Fine de Claire oysters — Sea bream sashimi with yuzu — Vegetarian maki rolls.
Lemon sole meunière, crushed potatoes with nut-brown butter.
Fresh feta — Herbed fresh goat's cheese with lemon — Young Brie de Meaux.
Modern lemon tart, delicately sweetened, with candied zest and crisp thin pastry — Pineapple and lime verrine, quince jelly, delicate sesame tuile.

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)

8/10 av. Fernand Drouet - 02310 Charly-sur-Marne
Tél : + 33(0)3 23 82 08 68 - info@champagne-gratiot-pilliere.com
Contact Export : Christelle Gratiot +33 (0) 6 09 38 44 86
www.champagne-gratiot-pilliere.com

L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ, À CONSOMMER AVEC MODÉRATION