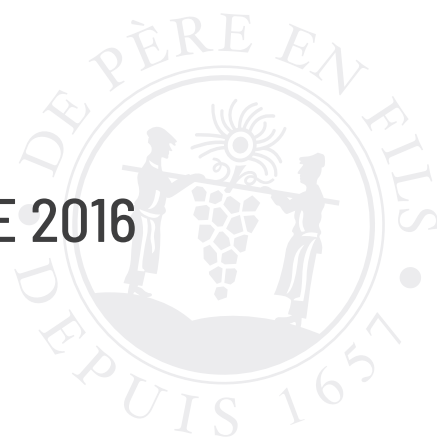




CHAMPAGNE GRATIOT-PILLIÈRE

— PROPRIÉTAIRE - RÉCOLTANT —

MILLÉSIME 2016



*Sweet
Maturity*



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 !

Year 2016 in our vineyards: With memories of a complicated start to the growing season in the vines, a few light frosts at the end of April, wet and chilly conditions in May and June, with the constant threat of mildew throughout the formation of the bunches of grapes at the beginning of the summer. After the 14th of July, the sun finally appeared on the hillsides and stayed with us right through to October. The onset of ripening of the grapes took place under optimum conditions. On the 15th of September, with a team of forty or so pickers, the first bunches were cut in good spirits and under a radiant blue sky.

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

- 51% Meunier
- 31% Chardonnay
- 18% Pinot Noir

Grapes from our best vines are used for our 2016 vintage cuvée. Our Millésime cuvées represent a mere 10% of our "best years" production!

- Bottling took place in the spring of 2017.
- Secondary fermentation and ageing lasted "on the lees" for 90 months minimum.
- Disgorgement took 3 to 6 months before commercial sale.
- Dosage : 9 gr/L

Tasting

Golden blonde hue with delicate and light bubbles.

The bouquet reveals notes of acacia blossom, candied lemon, apricot, pineapple, and a touch of maple syrup.

Palate is well balanced, with a luscious finish of lemon, pineapple, gingerbread, and a mineral-driven length, supported by a well-adjusted dosage.

Moment(s) for savouring: Perfect as an aperitif or paired with a starter.

Food pairing(example): Fine charcuterie (avoiding overly smoked meats), flat fish such as sole in Dieppoise sauce, or foie gras.

Serve and store

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 5 years.

Best served in flutes, between 6° and 9°C (42,8° and 48,2°F).

This cuvée is available in 75cl (bottle) only



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

