



# CHAMPAGNE GRATIOT-PILLIÈRE

— PROPRIÉTAIRE - RÉCOLTANT —

*Refined  
&  
Well-Balanced*



## MILLÉSIME 2018



### 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 2018: Harvest of our dreams.** With the exception of a very wet month of May, the 2018 season rolled out under the best auspices. The sun came out from the very first few days of June, right at the start of the budding phase of the bunches of grapes (flowering) and stayed fixed on our hillsides right through the maturation cycle of the grapes at the end of August. These favourable summer conditions brought about the start of the harvest on the 28th of August.

### 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

- 62% Meunier
- 30% Chardonnay
- 8% Pinot Noir

Grapes from our best vines are used for our 2018 vintage cuvée. Our Millésime cuvées represent a mere 10% of our "best years" production!

- Bottling took place in the spring of 2019.
- 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

A champagne with a luminous glow and glints of grey-gold, animated by delicate, dancing bubbles.

The nose is precise and subtly fruity, offering indulgent aromas of white and yellow fruits, lifted by a hint of fresh red berries.

On the palate, balance and freshness prevail, driven by gentle acidity. A lingering texture and a comforting finish create lasting impressions of orchard and citrus fruit.

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

**Food pairing(example):** Warm gougères and lightly seared scallops with a hint of truffle

### 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*



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