



CHAMPAGNE GRATIOT-PILLIÈRE

— PROPRIÉTAIRE - RÉCOLTANT —

Fruity and delicate!



BRUT ROSÉ



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.

Vinification

The Harvest is done completely by hand after our grapes reach an optimum maturity, followed rapidly by gentle incremental pressing.

White wine: natural clarification (gravity) just after pressing. Alcoholic fermentation in stainless steel vats at 18-20 °C followed by malolactic fermentation.

Red wine: the black Pinot Meunier grapes are de-stemmed and poured into vats. In contact with black skins, the juice darkens and turns a deep red color after a few days. The alcoholic fermentation starts during this maceration. After the desired color is obtained, the juice is separated from the skins and ends its alcoholic fermentation in stainless steel vats, followed by a malolactic fermentation.

Blend

The blending operation is very precise in order to obtain the desired color and aromatic complexity. Our Brut Rosé is a blend of 87 % white wine (amongst which 13% from reserved wines) and 16 % red "côteau champenois" wine from year 2020 harvest.

The 87% of white wine is made of :

- 74 % Pinot Meunier & 5% Pinot Noir
- 21 % Chardonnay

Bottling took place in the spring of 2020.

Secondary fermentation and ageing "on the lees" for 30 months minimum.

Disgorgement: 3 to 6 months before « commercial sale »

Dosage : 10 gr /L

Tasting

Brilliant rosé-gold hue with salmon glints; a persistente stream of fine, light bubbles.

The nose expresses floral notes, sweet cherry, stewed strawberry, and a hint of cinnamon.

The palate is generous and full-bodied, with a gourmet finish of strawberry balanced by the light freshness of sweet Napoleon cherries.

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

Food Pairing (example): Fine charcuterie, Reims ham, a Charlotte cake made with pink Reims biscuits (light on sugar), or simply redcurrants served with Isigny cream.

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 37,5cl (half bottle) and 75cl (bottle)



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