



# CHAMPAGNE GRATIOT-PILLIÈRE

— PROPRIÉTAIRE - RÉCOLTANT —

*Generous  
Balanced*



## BRUT TRADITION



### 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.

The oldest vines are almost 50 years old !

### Vinification

The Harvest is done completely by hand after the fruit reaches an optimum maturity, followed rapidly by gentle incremental pressing and settling of the juice for a minimum of 12hrs. Finally, after careful siphoning of the clear juices and alcoholic fermentation in thermo-controlled Stainless Steel Vats, we end this process with MaloLactic fermentation.

### Blend

- 64% Meunier
- 33% Chardonnay
- 3% Pinot Noir

The composition of this BRUT TRADITION is made of 66% wines from 2021 and 34% of reserve wines. The blend with the reserve wines guarantees the continuity of our TRADITION cuvées from one year to the next. Its nice complexity shows the characteristics of our terroir.

- Bottling took place in the spring of 2022
- Secondary fermentation and ageing "on the lees" for 30 months minimum
- Disgorgement: 3 to 6 months before « commercial sale »
- Dosage at 10 gr /L

### Tasting

A light gold hue with delicate, fine bubbles.

An elegant yet still subtle aromatic profile with orchard fruit notes (pear) and yellow fruits (mirabelle plum, yellow plum).

The fruit's lusciousness is joined on the palate by generous volume and amplitude, leading to a structured, finely fleshy finish, balanced by a refined, fresh elegance.

### Best enjoyed

Aperitif wine for important events or anytime during the day.

### Pairing pairing (exemples)

Parmesan and Comté chips  
Crispy salmon toasts



### Store and Serve

Store your bottles horizontally, away from light, at a constant temperature; 10 to 15°C (50 to 59°F). Ageing Potential in the bottle after disgorging: 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), 75cl (bottle), 150cl (magnum) & 300 cl (jéroboam)*



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](http://www.champagne-gratiot-pilliere.com)

