CHAMPAGNE
GRATIOT-PILLIÈRE
PROPRIÉTAIRE - RÉCOLTANT

BRUT TRADITION

Richness, roundness and fruitiness



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

- 63% Meunier
- 34% Chardonnay
- 3% Pinot Noir

The composition of this BRUT TRADITION is made of 76% wines from 2022 and 24% of reserve wines (2018, 2020 & 2021). 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 2023
- Secondary fermentation and ageing "on the lees" for 30 months minimum
- Disgorgement: 3 to 6 months before « commercial sale »
- Dosage at 9 gr /L

Tasting

Pale gold with copper highlights
Aromas of yellow fruits (juicy peach, mirabelle plum, yellow plum and apricot), with delicate notes of white flowers.
A creamy mousse with a fresh, supple and generous balance. The finish reveals notes of poached pear and pastry cream, complemented by pleasant, refreshing bitters.

Best enjoyed

Ideal as an aperitif or throughout a meal

Pairing pairing (exemples)

- Selfish
- Fish terrine with vegetables
- Christmas poultry





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)

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