



# CHAMPAGNE GRATIOT-PILLIÈRE

— PROPRIÉTAIRE - RÉCOLTANT —



*Clean & Fresh,  
Fruity & Mineral*



## 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.

*A 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 % Pinot 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 60 months minimum.
- Disgorgement took 3 to 6 months before commercial sale.
- Dosage : 4 gr/L

## Tasting

Appearance: A golden hue with silver highlights.

Aroma: Pure nose with lovely brioche notes, fresh butter, linden blossom, and a fruity citrus character (lemon), with fresh apple and pear.

On the palate: the bubbles are creamy, with a fresh attack leading to a beautiful, taut balance, finishing on lemony notes, fleshy apple, and a persistent, mineral-driven finish.

**Best Enjoyed:** This Extra Brut is the perfect companion for an aperitif; however, it will pair beautifully with seafood dishes (a must with oysters, or even sushi and sashimi...).

**Food pairings:** Pairs perfectly with seafood dishes: oysters, sushi, sashimi, and for the adventurous, a trio of fresh or aged goat cheeses.

## Storage and Serving tips

Store the bottles lying down, away from light, at a constant temperature between 10 and 15°C. We recommend consuming this champagne within two years.

Best served in flutes at a temperature of 6 to 9°C.

*This cuvée is available in 75cl (bottle).*



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