



CHAMPAGNE  
GRATIOT-PILLIÈRE  
— PROPRIÉTAIRE - RÉCOLTANT —

# NEWSLETTER

AUGUST 2026

*To our dear clients and friends, both near and far,*

We are delighted to share with you our latest news from our estate for this first half of 2026.

## *1991-2026: History repeats itself*

35 years already! In 1991, we joined the family estate, marking the beginning of a long and rewarding journey. From the outset, our ambition was to grow the vineyard and develop the market presence of Champagne GRATIOT-PILLIÈRE.

The year 1991 also remains firmly etched in our memories as the smallest harvest we have experienced in 35 years. Severe spring frosts reduced the final crop by more than 60%. Needless to say, our brand-new press did not have much chance to overheat that year! I



In many ways, 2026 bears a striking resemblance to 1991, with an acute shortage of grapes in our vineyards. Following exceptionally warm temperatures exceeding 20°C during the second half of February, the vines came out of dormancy unusually early, at the beginning of March.

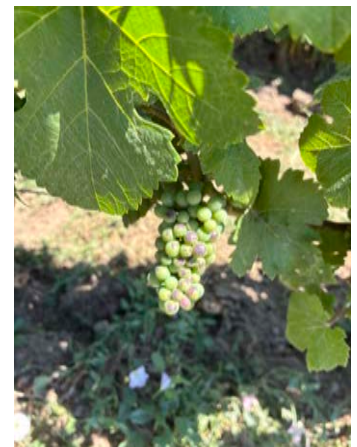
Just one night at -3°C on 14 March was enough to destroy the majority of the newly emerging buds. The lower slopes were relatively well protected thanks to the blanket of fog that had settled in the valley, while the upper slopes also withstood the freezing temperatures reasonably well. However, in the mid-slope areas, where most of our plots are located, we recorded frost damage to as many as 80% of the new shoots.

## *One challenge after another...*

Nature has certainly not spared us this year. The early and almost continuous heat from late May through to the end of July has prevented the grape bunches from developing their usual weight. In some plots where the canopy is relatively sparse, we have even observed sunburn on berries exposed to the afternoon sun.

And, as if that were not enough, a few sizeable hailstones made an appearance on the evening of 27 June...

While we await the final verdict at the end of August, we remain optimistic about the excellent quality of the forthcoming vintage.



For many years, we have also been building up an individual reserve (Réserve Individuelle – RI), representing approximately one full year's production of wine held in tank as a safeguard against difficult harvests. This system, which is specific to Champagne, will enable us to compensate for the shortage of grapes and ultimately produce the equivalent of a full harvest.

This is possible only for the production of our Tradition cuvées, which are made predominantly from wines from the current year, complemented by reserve wines from one, two or three previous vintages.

And to end on a positive note: looking back over the past 35 vintages, the other 33 have been considerably more generous!

## *Nutritional information*

Since 8 December 2023, all wine producers in Europe have been required to provide consumers with information regarding the ingredients and nutritional values of their wines.

Initially, this information was intended to appear directly on the bottle. However, following action by wine industry organisations, including the Syndicat Général des Vignerons de Champagne, the European authorities agreed to ease this requirement by allowing the information to be made available online via a QR code displayed on the bottle.



Only the energy value must appear directly on the back label.

## *Our next ESCAPADE in our vineyards*

Join us for a walk through the vineyards and hillsides of the Marne Valley, followed by lunch among the vines and a variety of activities throughout the day.



17 Saturday, September 12



To receive the full programme, please email :

[info@champagne-gratiot-pilliere.com](mailto:info@champagne-gratiot-pilliere.com).

You can also contact Delphine or Mathys on +33 (0)3 23 82 08 68.



With sparkling greetings,

*Olivier & Sébastien*

## *Follow our news*

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