



CHAMPAGNE GRATIOT-PILLIÈRE

— PROPRIÉTAIRE - RÉCOLTANT —

NEWSLETTER

AUGUST 2024

To our dear clients, both near and far,

Your Gratiot-Pillière family is happy to share with you our news of this first semester of 2024.

So much rain in our vineyards!

As I sit down to write these words, we are still waiting for summer to begin. Our main ally for the optimal growth of the vines, the SUN, has yet to make an appearance. A persistently autumnal weather pattern for the past six months has made vineyard work challenging. In fact, the ever-present humidity encourages the spread of DOWNY MILDEW, a fungus that affects vines. Still, the cooler night and morning temperatures help keep it under control. As in 2021, we are closely monitoring each vine day by day this year.

Luckily, "Mother Nature" spared us from devastating frost in early April and a hailstorm that ravaged over 500 hectares of vines in our region, causing flooding and mudslides in nearby villages and homes.

Despite these challenges in the Champagne climate, we remain optimistic about the quality of our grapes. Sunny weather in August and September will be crucial. Stay tuned...

New Releases

Blanc de Blancs 2020

Our Blanc de Blancs, known for its elegance and refinement, is a favorite among 100% Chardonnay lovers. The 2020 vintage was harvested in a sunny year with grapes that reached the press in perfect ripeness.

It will be available for purchase on October 1, 2024.

Extra-Brut Millésimé 2018

We strive to regularly bring new additions to our range, with limited edition Cuvées. Starting in September, we will be releasing the very first bottles of this new Cuvée. With a dosage of 4g of sugar per liter, it offers a perfect balance between tension and aromatic richness, making this grand vintage ideal for your special occasions at the end of 2024.



Brut Millésimé 2018 en MAGNUM

Earlier this year, we launched our first Brut 2015 Millésime Magnums. Within months, the 100 magnums were sold out. So, we decided to release the 2018 Millésime in MAGNUM this September. Still relatively youthful, it will be perfect for your festive tables or for further cellar aging.

Export Markets

The annual tastings with our importers in Finland (Wineworld Finland Oy) and the UK (Bancroft Wines) were held earlier this year. We always enjoy attending these events, where we can meet their trade customers in person and introduce our latest Cuvées to them. The "Grand Champagne Helsinki" remains the highlight of the year!

Hosted by Essi Evellan, Master of Wine specializing in Champagne, this event gathers all the prestigious Champagne Houses and Finland's top importers. We are truly fortunate to participate in this tasting every year!



Experience the harvest

We invite you to join us for the 2024 harvest.

Experience the harvest from the inside, like our pickers who return every year to help out!

The program will include a morning "picking" activity. Some treats will be offered upon your arrival. A snack during the effort and a shared meal after the work will make this experience even more enjoyable. The loading of the press and some additional entertainment will conclude the day.



As of now, the harvest dates have not been set and will only be determined in early September. Based on the weather and the ripening of the grapes, we expect to organise this event on Sunday, September 15th or Sunday, September 22nd.

For those interested, please contact Delphine or Mathys at +33 3 23 82 08 68, or via email at info@champagne-gratiot-pilliere.com.

The number of participants is limited to 40.

Participation fee: €20 per person.

Sparkling greetings,

Olivier & Sébastien

Where possible, we prefer email communication.
Please provide us with your email address so we can update our database.

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