



CHAMPAGNE GRATIOT-PILLIÈRE

— à Charly-sur-Marne —

NEWSLETTER - AUGUST 2013

Dear clients,

We are delighted to bring you news of the House for the first half of 2013.

A long hard winter in the vines

Due to weather conditions dominated for the first 4 months of the year by drizzle, damp and cold, the vines came out of hibernation extremely late. It was only at the end of April, 15 days later than usual, that the first green buds appear.

With a spring more akin to the month of November the vines evolved very slowly. The vines began the summer more than 3 weeks behind their normal schedule.

Finally, in early July, the Sun and warmth arrived just in time for the crucial flowering phase. The bunches formed in optimal conditions, with temperatures around 25 ° C and with a little hint of a breeze to spread the pollen.

Currently, the vines are very green and free of fungal diseases (mildew, powdery mildew). The soil, still heavy with rainwater accumulated during the first quarter, coupled with abundant sunshine support the grapes in their healthy development.

The month of September will be the deciding element in the quality of the harvest, all the more so because the harvest will begin in late September, or perhaps even early October.

Preserve our environment!

For more than 5 years, we have allowed the grass to grow in between the rows of vines.

This offers many advantages:

- It is more comfortable to walk on a carpet of grass than in the mud, especially in the winter period.
- the mechanical work in the vineyards can be started more rapidly after heavy rain.
- the erosion of the soil is limited on the steeper parcels during heavy storms.
- the presence of the grass affects the vigour of the vines and leads to a lesser yield of very healthy grapes which are less sensitive to disease.
- weed killers are used between the vines for maintenance only, where a reduction of 50% of the use of these products is achieved.

In order to further limit these treatments, we are testing a new machine that will hoe between the vines. We hope that we will cease the use of herbicides in the next 2 or 3 years.

It is a long-term goal that requires a lot of time spent mowing and hoeing in the vines but which promotes the preservation of the environment.



Our range is growing

After several years of reflection and vinification trials, our new Cuvée Brut BLANC DE BLANCS will be made available to purchase early in September.

This is a blend of our finest Chardonnay grapes from the 2009 harvest, this vintage cuvee is gently vinified in oak barrel. It represents a mere 2% of our entire crop.

OENOLOGICAL NOTES:

The distinction of this cuvée is demonstrated in its brilliant colour and the characteristic tinted green reflections of the Chardonnay, highlighted by a delicate ballet of fine leisurely bubbles.

On the nose, the aromas are delicate, with pretty floral notes before offering up a pleasantly mixed bouquet of citrus, lime, and white fruits.

On the palate, there is an elegant attack, with beautiful finesse, lengthened by a restrained effervescence; the wine finally settling into a delicious creamy feel with a smooth pleasant minerality.

The beautiful balance and directness of this cuvée lends itself to pairings of character and nobility: a Carpaccio of scallops, prawns with olive oil, lobster with a caviar jelly... Curious enthusiasts will be able to marry it with mid strength cheeses: pasta dishes and soft goats cheese.



To your diaries! Our visits abroad from now until the end of the year...

UNITED KINGDOM. We will be presenting our champagnes in London at the annual tasting of our importers Armit Wines on the **19th of September 2013**. Many professionals and wine lovers are invited! Kindly visit their website <http://www.armitwines.co.uk/services-events/events/> for details. The Christmas tasting will follow just before the end of year festivities begin.

DENMARK. The launch of our champagne will take place on the **4th and 5th of October 2013** through the auspices of our new importer : OM Nielsen Vinimport <http://www.omnielsen.dk/new-champagne-in-copenhagen/> We look forward to the pleasure of presenting our wines and meeting new people!

FINLAND. We will be joining our importer Promixan Oü at the Wine, Food & Good Living Salon 2013 à Helsinki from the **24th to the 27th of October 2013** on the www.kyytipoika.com stand (their internet sales site). We hope to see you there !

UNITED STATES. Our importer Major Brands (Missouri) and their partners are organising promotional events around our champagnes in St. Louis & Kansas City from the **13th to the 18th of November 2013**. We'll be there!

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On Facebook : www.facebook.com/champagne.gratiot.pilliere

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We remain at your service for any further information you require.

Sparkling greetings,
Olivier et Sébastien GRATIOT