



CHAMPAGNE GRATIOT-PILLIÈRE

— à Charly-sur-Marne —

NEWSLETTER - AUGUST 2012

Dear clients,

We are delighted to bring you news of the House for the first six months of 2012.

A difficult year in the vineyards

A few days of heavy frost in the month of February (-15 -20 ° C) caused damage to parts of the vineyard. The leaves on some of the vine stocks did not recover and sprout again in April. These vines will be replaced in March 2013.

On the night of 23rd of April, the temperature dropped to -2 ° C. This light spring frost resulted in the destruction of new shoots freshly out of their buds, mostly in the vineyards located at the bottom of the hillsides.

The spring and early summer were cool and moist and unfavorable to the healthy development of the vines. These difficult conditions have had adverse effects on the formation of the grape bunches and are also more conducive to the spread of fungal diseases such as mildew and powdery mildew. We are not expecting high returns at harvest time.

Fortunately, the maturity and quality of the remaining grapes depend on the weather a few weeks prior to the harvest, which is programmed for September 25th this year. Sunny conditions during this period would allow us to obtain a good quality vintage 2012.

Once again our cuvées are rewarded

In May of this year, 3 of our champagnes presented at the International Wine Challenge in London were awarded medals:



SILVER MEDAL

BRUT TRADITION: currently on sale

Intense golden yellow hues match the brilliances and the wild rise of the delicate bubbles.

The mature nose brings out an elegant and refreshing mix of yellow and white fruits, a perfect reminder of summer fragrances.

The mouth is fresh, with a specific minerality lengthening the finale, with a lovely expression of pleasure and persistence.



MEDAL
BRONZE

BRUT ROSE: for sale in November

With lovely pink hues, strings of light and lively bubbles rise and form a persistent and perfect ring around the glass.

The nose is light, floral and fruity, with lovely flavours of red and yellow fresh fruits.

In the mouth, it is very palatable, with a blend of minerality freshness and delicate body, and a well-balanced dosage and a light finale.



MEDAL
SILVER

Brut Millesime 2007: currently on sale but in limited volume

The delicate and sinewy string of bubbles is enhanced by the light "clear gold" tint.

This visual sensation of brilliance is a harmoniously reflected in the bouquet, with delicate notes of citrus, white pepper and nutmeg, enveloped in emerging fruit.

Young and direct, the taste is delicately meaty, with a beautiful mineral tension on a long finish reminiscent of a basket of fresh peaches and mirabelle plums.



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GRATIOT-PILLIERE champagne exports

For a few years now, our champagnes have crossed our borders into Italy, Switzerland, Germany, Belgium and Spain. They have also voyaged to the DOM - TOM, New Caledonia and French Guiana. We would like to thank all our customers for their loyalty.

In 2011, more than 3000 bottles left for the United States and England, countries in which we had just begun our first commercial efforts.

In 2012, our efforts have been focused on marketing to the Anglo-Saxon and Scandinavian countries, meeting with importers in the United States, the United Kingdom, Norway, Finland, Sweden and Estonia.

We have good prospects for export in the coming months leading up to the Christmas holidays!

Communication with QR code (2-D bar code)

The QR code or flashcode is a type of bar code in 2D. The "QR" stands for Quick Response because the content may be downloaded quickly.



Our QR code can be scanned by mobile phones with a scanner app compatible with this service. A program like *Mobiletag* can be downloaded from the Internet and then installed on your mobile. Just scan the code with the app to see its contents. You will find a description of the House, all the cuvées and our contact information. The QR Code will soon appear on all the contra labels of our bottles. Why not test it right now!

Visit our new website:

www.Champagne-Gratiot-pilliere.com

Follow us on Facebook:

www.Facebook.com/champagne.Gratiot.pilliere

To receive our Newsletter or any other promotions by email, please let us have your email address so that we can include you in our database.

We remain entirely at your disposal for any further information.

Sparkling greetings,

Olivier and Sébastien GRATIOT