

# C H A M P A G N E GRATIOT-PILLIÈRE

## **NEWSLETTER - AUGUST 2014**

Dear clients,

We are delighted to bring you news of the House for the first half of 2014.

### A perfect year in the vineyards

The early warmth beginning in March gave us precocious awakening of the vines. Growth was steady in April/May and the light spring frosts (the "Saints de glace" period) that we worry about every year, spared our region.

The June sunshine allowed the rapid formation of the bunches (called "la floraison"), and a development which was, comparatively, ten days in advance of usual, being nearly 3 weeks earlier than in 2013, which had a very late season resulting in a harvest in October.

The month of July was mixed, bringing just the amount of rain required (fine showers) so that the vines were very green and a good future harvest was guaranteed. A sunny month of August will allow the grapes to develop a beautiful maturity for a harvest programmed early in September.

#### More environmentally conscious !

Today, more than 80% of our vines have grass between each row of vines. This provides good working conditions and limits the compaction and erosion of soils. In 2014, we are undertaking the turning over of the soil below the vines in the majority of our parcels. It is a long-term project which we could carry out this year thanks to benevolent weather in the spring. The main purpose of this project being to avoid herbicides. 2014 will be an important year for the working of the soil in our vineyards.



#### Cuvée Mathys has run out

For many years, this unique and special cuvée (10 years of ageing) has been a delight to many sensitive and informed palettes with its aromas of toast, brioche and its particularly fine bubbles. In 2009 and 2010, we conducted extensive testing of blends of wines from vines over 40 years old and fermentation of some of them in oak barrels. At the end of the 2011 harvest, we started the production of an original vintage, with the same lineage of the cuvée Mathys presented in a brand new bottle. A little patience, it will only be available as of 2016!



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Blanc de Blancs 2009, celebrating one year already !

All our customers that have tasted this vintage 100% chardonnay Cuvee released in September 2013 are unanimous in their praise. It received a citation from the Guide Michelin in 2014, and was awarded one star. The comments are rather laudatory: "ideal as an aperitif, its nose marrying white flowers and citrus fruits, the clean mouth, fresh, elegant and long." In the months to end of the year, this champagne will gracefully accompany your seafood platters: oysters, carpaccio of scallops, langoustines, etc... It will complement perfectly refined dishes such as Turbot 'en papillotte' with hazelnut butter or even a marbré de foie gras on a shortbread cookie. Pure joy!!!

### Other distinctions

Our vintage 2009, now on sale, was awarded a silver medal at the Decanter World Wine Awards 2014. Our current Brut Tradition also received congratulations with the "Commended" Medal at the International Wine Challenge 2014 and Decanter World Wine Awards 2014.

Our 2010 Rose, who won a gold medal at the "Vinalies Internationales 2013" is still available to buy, so hurry while stocks last!

### Export

We are progressing slowly but surely! Our champagnes will be distributed by the end of year in Italy and 4 new states in the USA: California, Ohio, Kentucky and Illinois. Welcome to our new partners! We are considering new destinations for 2015 and be sure to let you know in our next edition.

## A gift of champagne

Champagne is a superb Christmas gift idea, or to celebrate the New Year or simply to thank someone for a service they have provided. We can provide you the ability to send the following gift packages by mail and include a personalized message from you with the delivery.

	1 magnum	3 bottles	6 bottles	12 bottles
Shipping Charges	12€	13€	17€	21€

### Follow our latest news

On our website:www.Champagne-Gratiot-pilliere.com On Facebook:www.Facebook.com/ champagne.gratiot.pilliere Sur Twitter : Champagne Gratiot@GratiotPilliere

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

Sparkling greetings, Olivier and Sébastien GRATIOT



