



# CHAMPAGNE GRATIOT-PILLIÈRE

— à Charly-sur-Marne —

## NEWSLETTER February 2014

Dear Client,

It gives us great pleasure to bring you up to date with the news from the Maison for the second half of 2013, as well as what is coming up in the future.

### A look back the 2013 Harvest



After an atypical wine year with a very late start to vegetation due to a cool, wet spring, the vines took advantage of the late summer sunshine. The grapes matured in optimum conditions up until the 30 September, the date of the opening of the presses. The favourable weather of back end of the season assured us an exceptional crop at any event, very healthy grapes, a balance of sugar/acidity worthy of the greatest vintages with lovely full bodied aromas.

We haven't seen a harvest as late as this for more than 20 years.

In November, the first tasting of our wines (before assemblages) provides us with several interesting pointers as to the future possibilities of this vintage. The wines are well balanced with a potential to produce a vintage somewhat higher than previous years.

We will see you in four years to taste it.

### Awards

From our 2010 harvest, our BRUT ROSÉ has collected a gold medal from the competition "Vinalies Internationales" in Paris in the spring. This contest is begun and is still organized by the Union of French Oenologists. This gold medal now sparkles on every bottle of Rosé.

Quote: *"This wine is robed in a beautifully striking salmon colour. Its effervescence is steady and continuous. The fine nose is expressed in aromas of white fruits particularly peaches but also by a few red berries a hint of strawberries and finally some touches of apricot. In the mouth, its length to full body brings a wine that pleasant to discover and enjoy".*

The EXTRA BRUT was also awarded a medal in this competition. It received the Silver Medal with rave reviews:

*"a generous mousse and very fine bubbles characterize this champagne's attractive presentation. The fine nose offers elegant notes of flowers but also patisseries and citrus. The palate is fresh, harmonious, with a wonderful delicacy. Would pair superbly, for example, with a sole Meunière".*

## Guide HACHETTE



The House has been honoured by the Guide HACHETTE 2014 to which three of our wines were presented.

- our BRUT TRADITION received a star for its fruitiness and full body
- our BRUT ROSÉ received a star for its vinosity and red fruit aromas,
- our new cuvée BLANC DE BLANCS 2009 also received a star with these comments: *"ideal as an aperitif, with its nose a blend of white flowers and citrus fruit, its mouth crisp, fresh, elegant, and long"*.

## News in 2014

The Millésime 2008 found widespread affirmation and was to be found at many tables for the year-end holidays. Its worthy successor, the 2009 vintage, is already available to tantalise your taste buds.

The cuvée MATHYS 2003 vintage, has really pleased everyone at the end of the year with its crispness despite its 10 years of age, the toasted, buttery, brioche aromas and delicacy of its bubbles. Always a great attribute at a tasting. There are a few bottles still remaining for the earlier part of this year but we will move on to a new vintage in September.

## Export News

We continue to grow and strengthen our presence in the United Kingdom, Finland, the United States (mainly in St. Louis and Kansas City in Missouri) and the DOM - TOM. The year 2013 also offered us attractive prospects in Denmark and Hong Kong.

In 2014, we want to concentrate our efforts on existing markets while hoping that we can continue our progress in the Nordic countries, Sweden and Norway. These are State monopoly markets, more complex to access but still very attractive.

Our new destinations for the year will be Italy, particularly Milan and other big cities in the United States (Chicago and San Francisco).

## Keep up with our news

On our site : [www.champagne-gratitot-pilliere.com](http://www.champagne-gratitot-pilliere.com)

On Facebook : [www.facebook.com/champagne.gratitot.pilliere](https://www.facebook.com/champagne.gratitot.pilliere)

We remain at your entire disposal for any further information

Sparkling greetings,

Olivier et Sébastien GRATIOT