



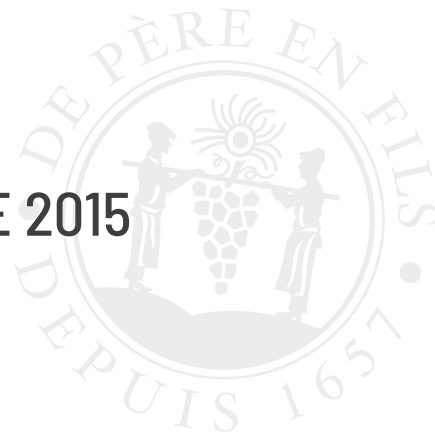
CHAMPAGNE GRATIOT-PILLIÈRE

— PROPRIÉTAIRE - RÉCOLTANT —

*Character
Maturity*



HÉRITAGE 2015



Our Terroir

Our 18 hectares vineyard is situated on the southern slopes of the Marne Valley, between Charly-sur-Marne and Château-Thierry. The soil is limestone clay on the upper and middle slopes and becomes silty and light and the bottom of the hillside? This vintage cuvée "Vieilles Vignes" is issued from a selection of parcels with vines aged over 40 years.

Vinification

The Harvest is done completely by hand after our grapes reach an optimum maturity, followed rapidly by gentle incremental pressing. The grapes from these selected parcels are pressed and vinified separately. The musts from the old vines have yeast added and are chaptalised in stainless steel vats before being immediately transferred to oak barrels for fermentation. Regular tasting of the wines allows for a selection that will be used for the blending of the vintage. That vintage then will be transferred at the end of the alcoholic fermentation into stainless steel vats where the malo-lactic fermentation will take place. Settling of the juice for a minimum of 12hrs, followed by careful siphoning of the clear juices.

Blend

- 45% Meunier
- 37% Chardonnay
- 18% Pinot Noir

Grapes from our older vines and best parcels are used for this 2015 vintage cuvée. It represents a mere 2% of our production, only from the best years.

- Bottling took place in the spring of 2016.
- Secondary fermentation and ageing "on the lees" for 72 months minimum.
- Disgorgement: 3 to 6 months before « commercial sale ».
- Potential for ageing in the bottle after disgorging: 2 years.
- Dosage : 9 gr /L

Tasting

This cuvée reveals its deep gold hue, with almost coppery reflections; characteristic of long aging in bottle.

The nose is ample and rich, harmoniously blending notes of fully ripe fruit (mirabelle plum, golden apple, yellow plum, apricots) on a light woody background, with small touches of butter and toast.

The mouthfeel is both woody and fruity at the opening, with fresh bitterness that lengthen fruit concentration and its density; a wine of character, with volume and a beautiful fullness, coated by the evolving patina of vinification in oak barrels.

Moment(s) for savouring:

This cuvée will be appreciated during a meal, with hot dishes and mature cheeses.

Food Pairing (examples): Quail mirabelle/morels, puff pastry of ham with cream and chanterelle mushrooms, ripened cheese platter (beaufort, tomme, parmesan, comté), candied fruit breads.

Store & Serve

Store your bottles horizontally, away from light, at a constant temperature; 10 to 15°C (50 to 59°F). Best served in flutes, between 6 and 9 °C (42,8 and 48,2°F).

This cuvée is available in 75cl (bottle) only



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