



CHAMPAGNE GRATIOT-PILLIÈRE

— PROPRIÉTAIRE - RÉCOLTANT —

MILLÉSIME 2015



*Sweet
Maturity*



Our Terroir

Our 18 hectares of vineyard is situated on the southern slopes of the Marne Valley, between Charly-sur-Marne and Chateau-Thierry. The soil is limestone clay on the upper and middle slopes, and becomes silty and light on the bottom of the hillside. Our oldest vines are nearly 50 years old !

Year 2015 in our vineyards: Sun, Sun and more sun! 2015 was the warmest year ever encountered in Champagne. Our vines are fond of such conditions and gave the best of themselves. We waited for an optimal maturity to start harvesting under a beautiful Sun. Thanks to these exceptional weather conditions, our vine is healthy and vibrant across the entire vineyard.

Vinification

Our harvest is done completely by hand after our grapes reach an optimum maturity, followed rapidly by gentle incremental pressing, and a settling of the juice for a minimum of 12hrs. Finally, after a careful siphoning of the clear juices and fermentation in thermocontrolled stainless steel vats, we end this process with Malo-Lactic fermentation.

Blend

- 58% Meunier
- 30% Chardonnay
- 12% Pinot Noir

Grapes from our best vines are used for our 2015 vintage cuvée. Our Millésime cuvées represent a mere 10% of our "best years" production!

- Bottling took place in the spring of 2016.
- Secondary fermentation and ageing lasted "on the lees" for 90 months minimum.
- Disgorgement took 3 to 6 months before commercial sale.
- Dosage : 9 gr/L

Tasting

Brilliant champagne with a deep gold hue, crossed with fine delicate bubbles.

The nose is generous, opulently elegant, with fully ripe fruit (mirabelle plum, pear, yellow plum, nectarine, fresh quince).

The palate is silky, crunchy, balanced on the intense fruitiness and roundness-maturity, underlined by a light dosage adapted to the richness of the vintage.

Moment(s) for savouring: perfect "vin d'apéritif" for autumn and winter. It will stand out during generous meals.

Food pairing (example): puff chicken quenelles with mirabelle plums, roasted turbot on a peach rosti.

Serve and store

Store your bottles horizontally, away from light, at a constant temperature; 10 to 15°C (50 to 59°F). This champagne should be consumed within 5 years.

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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