



# CHAMPAGNE GRATIOT-PILLIÈRE

— PROPRIÉTAIRE - RÉCOLTANT —

*Opulence*



## BRUT TRADITION



### 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.

The oldest vines are almost 50 years old !

### Vinification

The Harvest is done completely by hand after the fruit reaches an optimum maturity, followed rapidly by gentle incremental pressing and settling of the juice for a minimum of 12hrs. Finally, after careful siphoning of the clear juices and alcoholic fermentation in thermo-controlled Stainless Steel Vats, we end this process with MaloLactic fermentation.

### Blend

- 64% Meunier
- 33% Chardonnay
- 3% Pinot Noir

The composition of this BRUT TRADITION is made of 56% wines from 2019 and 44% of reserve wines (2014 & 2015: 17%, 2017: 3% and 2018: 24%). The blend with the reserve wines guarantees the continuity of our TRADITION cuvées from one year to the next. Its nice complexity shows the characteristics of our terroir.

- Bottling took place in the spring of 2020
- Secondary fermentation and ageing "on the lees" for 30 months minimum
- Disgorgement: 3 to 6 months before « commercial sale »
- Dosage at 10 gr /L

### Tasting

A blond gold yellow tint surrounds the fine bubbles which rise slowly.

The nose expresses itself with opulence, with mixed notes of ripe yellow fruits (mirabelle plum, fresh quince) and fruit in syrup.

The palate is almost suave, with a nice persistence, supported by a light freshness that accompanies a warm finish.

### Moment(s) for savouring

Aperitif wine for important events or anytime during the day.

### Pairing pairing (exemples)

Toasts of foie gras with candied fruit, pieces of Gouda and mature cheddar, and chocolate sweets for the more daring!

### Store and Serve

Store your bottles horizontally, away from light, at a constant temperature; 10 to 15°C (50 to 59°F). Ageing Potential in the bottle after disgorging: 2 years

Best served in flutes, between 6 and 9 °C (42,8 and 48,2°F)

*This cuvée is available in 37.5cl (half), 75cl (bottle), 150cl (magnum) & 300 cl (jéroboam)*



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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ, À CONSOMMER AVEC MODÉRATION