



CHAMPAGNE GRATIOT-PILLIÈRE

— à Charly-sur-Marne —



DEMI-SEC TRADITION

PROFILE : SMOOTHNESS

Our Terroir

Our 18 hectares vineyard is situated on the southern slopes of the Valley of the Marne, between Charly-sur-Marne and Chateau Thierry.

The soil is clay and limestone on the upper and middle slopes becoming silty and light and the bottom of the hillside.

The oldest vines are almost 50 years old.

Vinification and Blending

The Harvest is done completely by hand after the fruit reaches an optimum maturity, followed rapidly by gentle incremental pressing.

Settling of the juice for a minimum of 12hrs, followed by careful siphoning of the clear juices.

Alcoholic fermentation in thermo-controlled Stainless Steel Vats, followed by a Malo-Lactic fermentation by choice.

Blending: made from the 3 traditional champagne grapes which give this wine all its character

- 67 % de Pinot Meunier (Emblematic Marne Valley varietal which brings an intense fruitiness and fullness)
- 23 % Chardonnay
- 10 % Pinot Noir

The composition of this DEMI-SEC is made up of 60% wines from **2011**, reserve wines from 2010 (20%), 2009 (12%) and 2008 (8%). The blending with the reserve wines guarantees the continuity of our TRADITION cuvées from one year to the next.

Bottling took place in the spring of 2012.

Second fermentation and ageing on lees for 30 months minimum.

Dosage at 36 gr /L.

Disgorgement: 3 to 6 months before « commercial sale »

Sizes : Half-Bottle (37.5cl), bottle (75cl)

Tasting and Pairing

The clear gold hue gives rise to pretty, slowly ascending string of bubbles that is even and delicate.

The discreet nose is in the flavourful white peach and fresh fruit syrup range.

The attack is crisp and, little by little, allows its delicate full flavours to evolve with a suave and harmonious balance.

With this round and mellow wine, you will be seduced with all types of sweet deserts: “tarte Tatin”, nougatine and cookies.

A time trip back to ancestral tastes, when sweet tastes were a must before the arrival of the “Brut” fashion in the 1900’s.

Conservation et Service

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)