



## CHAMPAGNE GRATIOT-PILLIÈRE

— à Charly-sur-Marne —

### BRUT BLANC de BLANCS 2011

**Profile : Mature and Complex**



#### 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* : 100 % Chardonnay

Only grapes from the 2011 harvest from our oldest chardonnay vines planted in our best soils are the soul of this vintage cuvée.

It represents a mere 4% of our production.

Bottling took place in the spring of 2012.

Secondary fermentation and ageing "on the lees" for 36 months minimum.

Disgorgement: 3 to 6 months before « commercial sale »

Dosage : 9 gr /L

**Size :** Bottle (75cl) only

#### Tasting & Pairing

The pale gold colour, tinted with green reflections, underscores the pretty bubbles scattered through the ephemeral mousse.

Very light notes of elderberry, candied ginger and tuberose add to a rich nose of citrus and buttery touches.

The mouth feel is coated with body and roundness, which is prolonged on a persistent lemon finish: a complex Chardonnay at its optimum maturity.

**Time(s) to consume:** as an aperitif or at the beginning of the meal according to taste.

**Food and Wine pairing:** appetizers (vegetable maki), skrimp curry, poultry in a spicy black tea stir fry.



#### 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)