



CHAMPAGNE GRATIOT-PILLIÈRE

— à Charly-sur-Marne —



BRUT HERITAGE 2012

Profile : PURITY INFUSED WITH OAK

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 ! This vintage cuvée "Vieilles Vignes" is issued of a selection of parcels with vines aged from 25 years minimum for the Pinot Noir and 30 years minimum for the Chardonnay and Meunier.

Vinification and Blending

The Harvest is done completely by hand after the fruit reaches 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 barrels allows the selection of wines that will be used for the blending of the vintage, which 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.

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

- 58 % Meunier (emblematic varietal of the Marne Valley which brings an intense fruitiness and fullness)
- 30 % Chardonnay
- 12 % Pinot Noir

Grapes from our older vines and best parcels are used for this 2012 vintage cuvée. It represents a mere 2% of our production, only from the best years.

Bottling took place in the spring of 2013.

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

Disgorgement: 3 to 6 months before « commercial sale ».

Potential for ageing in the bottle after disgorging: 4 to 5 years.

Dosage : 9 gr /L

Size : Bottle (75cl) only

Tasting notes and Pairings

The necklace of fine bubbles is delicate on the eye, with a radiant yellow hue and gold tints

On the nose, aromas that are at once elegant and flavourful: featuring a broad spectrum of perfectly ripe white & yellow fruit: plums, mirabelles, candied citrus

The palate is crisp, offering a fine woody patina, opening onto perfectly light, fleshy fruit supported by pure and persistent bitters in the finish

Appropriate moments to consume this champagne: it is destined to accompany elaborate and structured dishes

Food and wine pairings: St Jacques with candied saffron, a roast crayfish casserole, cheeses with a creamy texture

Store and 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).