



CHAMPAGNE GRATIOT-PILLIÈRE

— à Charly-sur-Marne —



BRUT MILLESIME 2012

Profile : MINERAL AND DELICATE

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.

Harvest year 2012: Small Crop, Great Vintage

After a rainy, cool spring which disrupted the development and the ideal growth of the vines and the grapes, the sun finally settled on the slopes around July 15 and remained right through to the harvest. The low crop yield and ideal weather conditions gave us grapes of excellent maturity with exceptional aromatic concentration.

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

- 55 % Pinot Meunier (Emblematic Marne Valley varietal which brings an intense fruitiness and fullness)
- 17 % Chardonnay
- 28 % Pinot Noir

Grapes from our best parcels are used for this **2012** vintage cuvée.

It represents a mere 10% 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 »

Dosage : 9 gr /L

Size : Bottle (75cl) only

Tasting and Pairing

The gold golden yellow hue is dotted with fine, light bubbles in a starry array, forming beautiful strings.

The nose is delicate on fresh, pleasant notes of almond and sweet spices on bed of yellow fruit.

The mouth is elegant, typical of the vintage, direct and tense with a lovely mineral freshness coated an elegant, tasty fruit.

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

Food and wine pairing: elegant appetizers (saffron or pear foie gras), fish or shellfish tartare (crab, tuna, sea bream)



Store and Serve

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).