



# CHAMPAGNE GRATIOT-PILLIÈRE

— à Charly-sur-Marne —



## BRUT TRADITION

### Profile: FRESH AND FRUITY

#### 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:

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

The composition is BRUT TRADITION is made up of 58 % wines from **2013** and 42% of reserve wines (7% of from 2012, 7% of year 2011, 21% of year 2010, 2% of year 2009 and 5% of year 2008). The blending with the reserve wines guarantees the continuity of our TRADITION cuvées from one year to the next and a nice complexity that shows the characteristics of our *terroir*.

Bottling took place in the spring of 2014

Secondary fermentation and ageing "on the lees" for 30 months minimum.

Disgorgement: 3 to 6 months before « commercial sale »

Dosage at 11 gr /L.

**Sizes :** Half-Bottle (37.5cl), bottle (75cl), Magnum (150cl) and Jeroboam (300cl).

### Tasting and Pairing

Delicate bubbles move quickly through this blond gold tinted Champagne highlighted by gilded reflections.

The nose is rich, pleasing, with expressive notes of tinned apricots, ripe yellow and citrus fruits (Tangerine, fresh pineapple).

The mouth feel is refreshing, complemented by a tangy delicate fruit , and prolonged by a considered dosage.

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

Food and wine pairings: Fruit pastries, roasted scallops in tangerine/orange sauce, shellfish soup with citrus zest.

### 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)