



CHAMPAGNE
GRATIOT-PILLIÈRE
à Charly-sur-Marne



BRUT MILLESIME 2013

Profile : SUBTLE TENSION

Champagne Gratiot-Pillière is 50 years old ! (1969 - 2019)

The brand GRATIOT-PILLIÈRE was born from the union of Françoise PILLIÈRE and Jean-Claude GRATIOT on April 12, 1969. A few weeks later, during the Profession of Faith of the bride's younger sister, the first bottles of champagne labelled as CHAMPAGNE GRATIOT-PILLIÈRE are served. This is the beginning of a wonderful adventure that has now lasted 50 years ! Throughout these years, the family estate has continued to grow: with new plantations every year and a high quality champagne, sales have progressed nicely. Word of mouth continues to be effective; first on country markets in the suburbs of Paris, then throughout France and now outside of our borders. Olivier and Sébastien continue the work well initiated by their parents.

What does the future holds for our Brand GRATIOT-PILLIÈRE? With 9 grandchildren, the succession is guaranteed...

***Harvest year 2013:** After an atypical wine year with a very late start to vegetation due to a cool, wet spring, the vines took advantage of the late summer sunshine. The grapes matured in optimum conditions up until the 30 September, the date of the opening of the presses. The favourable weather of back end of the season assured us an exceptional crop at any event, very healthy grapes, a balance of sugar/acidity worthy of the greatest vintages with lovely full bodied aromas.*

We haven't seen a harvest as late as this for more than 20 years.

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

- 59 % Pinot Meunier
- 26 % Chardonnay
- 15 % Pinot Noir

Grapes from our best parcels are used for this **2013** vintage cuvée. It represents a mere 10% of our production, only from the best years.

Bottling took place in the spring of 2014.

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

Crystalline champagne with a copper gold hue, characteristic of mature wines from black varieties.

The olfactory expression is mature, with rich scents of almond paste, sweet spices and dry fruits.

The fruitiness is expressed with body and warmth with tense mineral notes, with an unusual finish of confit of Citrus fruit, marked by an adapted dosage for the energetic character of this vintage.

***Times to drink this cuvée:** principally an aperitif wine, or an accompaniment to an amuse bouche of character.*

***Wine and food pairings:** Foie gras toasts with apricot preserve, shavings of Comté cheese and long aged Gouda, diced caramelised salmon.*

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).