



CHAMPAGNE GRATIOT-PILLIÈRE

— à Charly-sur-Marne —



EXTRA BRUT TRADITION

Profile: MINERALITY AND ELEGANCE

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 nearly 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:

- 68 % Pinot Meunier
- 29 % Chardonnay
- 3 % Pinot Noir

The composition this EXTRA-BRUT is made up of 52 % wines from **2012**, 48% of reserve wines from other years (16 % of year 2011, 7% of year 2010, 15% of year 2009 et 10% 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 2013

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

Disgorgement: 3 to 6 months before « commercial sale »

Dosage at 5 gr /L.

Size: Bottle (75cl)

Tasting and Pairing

Clear gold colour with rapid and fine bubbles.

The nose is expressive, with notes of toasted hazelnuts and yellow fruit (apricot, mirabelle plums).

This wine has a nice direct attack, with an ample full-bodied fruit quality, over a minimalist but very precise sugar-acid balance.

Excellent aperitif Champagne: a perfect pairing with oysters or an assortment of salmon toasts (smoked or as sashimi, Scottish or Irish).

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 2 years. Best served in flutes, between 6 and 9 °C (42,8 and 48,2°F)