



CHAMPAGNE GRATIOT-PILLIÈRE

— PROPRIÉTAIRE - RÉCOLTANT —

*Fruity
Fresh
and Gourmand*



DEMI-SEC TRADITION



Our Terroir

Our 18 hectares of vineyard is situated on the southern slopes of the Marne Valley, between Charly-sur-Marne and Chateau Thierry. The soil is limestone clay on the upper and middle slopes, and becomes silty and light and the bottom of the hillside.

The oldest vines are nearly 50 years old !

Vinification

The Harvest is done completely by hand after our grapes reach an optimum maturity, followed rapidly by gentle incremental pressing and settling of the juice for a minimum of 12hrs. Finally, after a careful siphoning of the clear juices and fermentation in thermocontrolled stainless steel vats, we end this process with Malo-Lactic fermentation.

Blend

- 62% Meunier
- 33% Chardonnay
- 5% Pinot Noir

The composition of this DEMI-SEC is made of 34% wines from 2018, 66% of reserve wines from other years (2017: 8%, 2016: 6%, 2014 & 2015: 20%). This unique blend with reserve wines guarantees the continuity of our TRADITION cuvées from one year to the next. Its intricacies reflects the characteristics of our terroir.

- Bottling took place in the spring of 2019
- Secondary fermentation and ageing "on the lees" for 30 months
- Disgorgement: 3 to 6 months before « commercial sale »
- Dosage at 40 gr /L.

Tasting : A time trip back to ancestral tastes, when sweet tastes were a must before the arrival of the "Brut" fashion in the 1900's.

The yellow and clear gold hue gives rise to pretty shiny bubbles.

The nose is pleasant with gourmet scents of fresh fruits in syrup : mirabelle plums, apricots and yellow plums.

The attack is crisp and delicious without heaviness. Beautiful delicate freshness based on expressive fruitiness.

Moment(s) for savouring: Dessert wine, or in a "long-drink" cocktail on ice.

Food Pairing: Tatin-style tart, strawberry soup and sweets.

Conservation & Service

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)

This cuvée is available in half-Bottle (37.5cl) & bottle (75cl)



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