



CHAMPAGNE GRATIOT-PILLIÈRE

— PROPRIÉTAIRE - RÉCOLTANT —

Fruity freshness



BRUT ROSÉ



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 on the bottom of the hillside.

Vinification

The Harvest is done completely by hand after our grapes reach an optimum maturity, followed rapidly by gentle incremental pressing.

White wine: natural clarification (gravity) just after pressing. Alcoholic fermentation in stainless steel vats at 18-20 °C followed by malolactic fermentation.

Red wine: the black Pinot Meunier grapes are de-stemmed and poured into vats. In contact with black skins, the juice darkens and turns a deep red color after a few days. The alcoholic fermentation starts during this maceration. After the desired color is obtained, the juice is separated from the skins and ends its alcoholic fermentation in stainless steel vats, followed by a malolactic fermentation.

Blend

The blending operation is very precise in order to obtain the desired color and aromatic complexity. Our Brut Rosé is a blend of 74 % white wine (amongst which 26% from reserved wines) and 14 % red "côteau champenois" wine from year 2022 harvest.

The 74% of white wine is made of :

- 74 % Pinot Meunier & 5% Pinot Noir
- 21 % Chardonnay

Bottling took place in the spring of 2023.

Secondary fermentation and ageing "on the lees" for 30 months minimum. Disgorgement: 3 to 6 months before « commercial sale »

Dosage : 9 gr /L

Tasting

A bright rosé-gold tint with salmon reflections; persistent strings of fine, light bubbles. A delicate and floral nose, dominated by strawberry and raspberry, with a subtle hint of blackcurrant.

The palate is supple and fleshy, with a gourmand finish marked by strawberry and a crisp touch of cherry and redcurrant.

Moment(s) for savouring: A cuvée for every occasion, from aperitif to dessert, thanks to its rich fruit and refreshing character.

Food Pairing (example): Red beetroot salad with smoked trout and lightly whipped cream
Lamb chops seasoned with Espelette pepper
Selection of artisanal charcuterie

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)

This cuvée is available in 37,5cl (half bottle) and 75cl (bottle)



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