



CHAMPAGNE GRATIOT-PILLIÈRE

— PROPRIÉTAIRE - RÉCOLTANT —

*High
Elegance*



BLANC DE BLANCS MILLÉSIME 2019

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. Our oldest vines are nearly 50 years old !

Vinification

Our harvest is done completely by hand after our grapes reach an optimum maturity, followed rapidly by gentle incremental pressing, and a 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

- 100% Chardonnay

Only grapes from our **2019** harvest of our oldest chardonnay vines (planted in our best soils) are the soul of this vintage cuvée. Its freshness and mature profile of fruity aromas make it a wine of great finesse and yet: it represents a mere 4% of our production!

- Bottling took place in the spring of 2020
- Secondary fermentation and ageing lasted "on the lees" for 72 months minimum
- Disgorgement took 3 to 6 months before « commercial sale »
- Dosage : 9 gr /L

Tasting

The bubbles disperse elegantly on a tinted background with straw gold yellow hue and brilliant reflections.

On the nose, the aromas express themselves delicately, on light zesty notes and ripe white fruits.

The attack on the palate is elegant, both creamy and chiseled: a beautiful alliance between delicacy and tension which is a nice characteristic of the 2018 vintage and the spirit of our Blanc de Blancs champagne.

Moment(s) for savouring: "vin d'apéritif" as well as a fine meal.

Food Pairing(example): Salted gougères with saffron, raw fish toasts marinated with green lemon, sashimi, scallops or swordfish carpaccios in virgin oil.

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 75cl (bottle)



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