



CHAMPAGNE GRATIOT-PILLIÈRE

— PROPRIÉTAIRE - RÉCOLTANT —

So fresh !



EXTRA-BRUT 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 on the bottom of the hillside. Our oldest vines are almost 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 thermo-controlled Stainless Steel Vats, we end this process with Malo-Lactic fermentation.

Blend

- 64 % Meunier
- 33 % Chardonnay
- 3 % Pinot Noir

The composition of this EXTRA-BRUT is made of 56% wines from 2019 and 44% of reserve wines from other years (2014 & 2015: 17%, 2017: 3%, 2018: 24%). This unique blend with the reserve wines guarantees the continuity of our TRADITION cuvées from one year to the next. Its intricacies reflect the characteristics of our terroir.

- Bottling took place in the spring of 2020
- Secondary fermentation and ageing "on the lees" for 30 months
- Disgorgement: 3 to 6 months before « commercial sale »
- Dosage at 5 gr /L

Tasting

To the eyes, this vintage reveals its gold hue, with brilliant and almost coppery reflections.

The "nose" of our Extra-Brut is both ample and fresh, harmoniously blending notes of yellow fruits (golden apple, fresh quince) and sweet spices.

The "mouth" of our Extra-Brut is invigorating at the opening, coated with fresh bitter which lengthen the expression of the fruit and its density; a tense wine, with volume and beautiful freshness, without the pretense of dosage and as close as possible to the original blend.

Moment(s) for savouring : Our Extra-Brut is an excellent "Champagne d'apéritif"

Food Pairing (examples) : A perfect pairing with oysters or an assortment of other seafood; as well as salted gougères, parmesan shavings and/or matured goat cheeses.

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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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ, À CONSOMMER AVEC MODÉRATION