



# CHAMPAGNE GRATIOT-PILLIÈRE

— PROPRIÉTAIRE - RÉCOLTANT —

*Be Fruit !*



## 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 and 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 83 % white wine (amongst which 26% from reserved wines) and 17 % red "côteau champenois" wine from year 2019 harvest.

The 83% of white wine is made of :

- 78 % Pinot Meunier & Pinot Noir
- 22 % Chardonnay

Bottling took place in the spring of 2020.

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

Disgorgement: 3 to 6 months before « commercial sale »

Dosage : 10 gr /L

### Tasting

Ours is a champagne in the salmon pink hue bubbles which shine in the glass.

The nose expresses itself delicately, discreet at first and then opens up with notes of small red fruits and stewed fruits.

The palate is immediate, crunchy and fresh, with a nice persistence, supported by a light freshness which accompanies a warm and fruity finish.

**Moment(s) for savouring:** Cuvée with multiple moments due to the richness of the fruit and its freshness.

**Food Pairing (example):** Foie gras toasts with red fruit jams, meats "rosés" (filet mignon, veal or lamb chops), red fish (...)(Tuna tataki, salmon carpaccio, red mullet "à la plancha") and chocolate sweets for the very "gourmands" !

**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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