



CHAMPAGNE GRATIOT-PILLIÈRE

— à Charly-sur-Marne —

Newsletter - AUGUST 2016

Dear clients and customers,

It gives us great pleasure to bring you up to date with News from our Maison for the first half of 2016.

Spring does not make a vintage

We have to go a long way back (1978, 1980) to find a spring as unusually wet and consistently cold. These conditions contributed to the slow start of the period of vegetation.

In late may, the growth of the vines was already 2 weeks behind in regard to the average over the past ten years. Throughout the month of June, we noticed a few spots beginning to appear on the leaves, translucent on top, whitish on the underside. Little by little the mildew settled in, fed by the constant, repetitive showers. With great vigilance, we paid great attention to keep this impromptu guest from contaminating the grape clusters. A long-range work !

The July Sun was our main ally in stopping the progression of the mildew and drying out the spots. We hope that the coming weeks will provide the heat needed to optimise the ripeness of the grapes before the harvest which is expected mid-end September.

Information on the Cuvées

[Brut Rosé](#), winner of a gold medal at the Vinalies International 2016

It's rose tinted hue highlights the tonic bubbles.

The aromas are framed by Strawberry, violet and menthol touches.

The palate is crisp, with multiple fruits (cherries in different guises,...) retained by a lengthy crispness.

It is the champagne for any time. The perfect pairing for a dessert with red fruits.



[Brut Millésime 2011](#), change of bottle.

As of October, our cuvée Millésimée 2011 will be presented in the bottle previously used for the cuvée MATHYS.

The yellow gold tint trimmed with tears gives way to the fruity expression, a rich mixture of notes of pear and yellow peach. The mouth is direct, fresh and tense, with a mature expression of the Pinot Meunier on a lingering and zesty finish, balanced by a well chosen dosage.

Perfect for an apéritif.



[Brut BLANC DE BLANCS 2010](#), 2 silver medals in 2016

This straw gold wine with green and blond highlights diffuses light notes of white peach and delicate citrus in the nose. On the palate, the attack is balanced, both elegantly crisp and persistent, with a light body and with a pleasant mineral finish.

Champagne for an apéritif, but can also be paired with fish or cheese.



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Brut HERITAGE 2011 : oaky origins

It's deep golden hue gently retains the very fine, slowly rising bubbles. An expressive nose of dry wood, tobacco leaves and mature fruits, characterises the expression of a blend of grapes from selected old vines vinified in oak.

A wine showing off the terroir and traditional winemaking, for enlightened wine lovers. To be enjoyed with a gourmet meal. Essential on your Christmas table.



Try the Magnum

Indulge yourself with the Magnum for an evening of celebration with family and friends, the magnums make an impression on a dining table.

The evolution of champagne in the larger bottle is gentler and more subtle. In the 1.5 litre capacity bottle, there is twice as much wine, however the size of the cork is the same as for a single bottle.

Why not test the theory for yourself?

Export

Last April, in the company of our new distributor, [Veinidkoju OÜ](#) (Estonie), we had the honour to participate in the prestigious Event : the « [Grand Champagne Helsinki 2016](#) » organised by [Essi Evellan](#), a personality well known in Finland, passionate and a champagne specialist. Veinidkoju Oü distributes all of our vintages to professionals and individuals in Finland and Estonia. An ideal partner!

In the United Kingdom, our partner [Bancroft Wines](#) assures the distribution of our wines Brut Tradition, Extra-Brut and rosé... Great potential in this very competitive market. Our Brut Tradition has also been in the spotlight during the [l'Altantic Cup Polo Festival](#) organised this year by [Cambridge University Polo Club](#) between 4 the most prestigious universities: Cambridge, Oxford, Harvard et Yale. Other events to come, stay tuned!

You can find our export and [distribution partners](#) on our website.

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Feel free to contact us with any questions.

Sparkling wishes,

Olivier et Sébastien GRATIOT