



CHAMPAGNE GRATIOT-PILLIÈRE

— à Charly-sur-Marne —

NEWSLETTER - AUGUST 2017

Dear clients,

We are delighted to share with you the news of our House for the first half of the year 2017.

Between Frosts and a Heatwave

After a mostly mild and dry winter, the vines woke quickly from their dormant vegetative state thanks to an exceptionally sunny month of March. The first leaves, principally Chardonnay, always earlier than the Pinot Noir and the Meunier, came out of their buds rapidly.

APRIL – Over the nights of the 20th, 21st and 22nd, the temperature dropped below zero, as low as – 6°C in certain sections of the lower slopes. The frost literally dried out the young leaves that had only come out a few weeks before (see image, chardonnay vine). We feared it would impact over 25% of our 18 ha.



MAY - The vines which suffered from these spring frosts normally see a second dormant bud come forth. These buds are always less fruitful than the primary but serve to ensure the pruning for the following year.

Fortunately, a large part of our vineyards is situated on the sides and the top of the hillside which are less exposed to below 0 temperatures and also planted with the later developing grape variety of Meunier. The vegetation then flourished beautifully throughout the beautiful sunny days of May.

JUNE – The great warmth was very favorable to the formation of the bunches, or the 'blooming', which took place in optimal conditions between the 5th and 15th of June.



JULY - Under the influence of the scorching temperatures of late June and early July, the development of the vines was fifteen days in advance of the ten-year average. In late July, the grapes entered the stage of ripening, where the grains swell, become richer in sugar and begin to change color. This allowed us a glimpse of a possible early harvest in August.

Info Cuvées

Brut TRADITION

The Brut TRADITION will be available from September onwards, mainly from the harvest of 2013. This wine, with over 3 years of ageing in the bottle, is ready to grace your taste buds. It is a fruity and crisp champagne ideal for an aperitif.

Brut Rosé, Silver medal winner at Vinalies International 2017 from the 2014 harvest.

The color is delicate, a soft pink with fine and light bubbles. The nose is expressed on delicate fleeting notes of redcurrants and cassis. The mouth feel is soft, light and highlighted by a balanced dosage.



Quite simply a pleasurable wine!

Brut BLANC DE BLANCS 2010, 2 silver medals in 2016

We will start this Autumn 2017 with less than 1000 bottles in stock of this 100% chardonnay.



The Cuvée Blanc de Blancs millésimé 2011 is reaching maturity to replace it.

Brut HERITAGE 2012 : worthy heir to the cuvée 2011, available before the end of the year.

The collar of fine bubbles is underlined by the brilliant yellow hue of this vintage.

The olfactory notes of citrus, lime and mixed white fruits, enliven the fleeting and delicate oaky notes.

A fitting dosage balances the elegant, mineral, crisp and even creamy mouth. The finish is long and persistent.

A great one to enjoy and share!

Offer a nice gift box

For all your end-of-year gifts, we offer all kinds of gift boxes:

- 1, 2, 3 bottles in boxes, in either cardboard, leather or wood
- 1 magnum in a box, also in leather or wooden case
- 1 Jéroboam in a wooden case

For more info, please feel free to contact us.



Export News

In February and April, we participated in the annual tasting organized by two of our distributors for their customers: Bancroft Wines in London and Cutting Edge Selections in Ohio, USA. These two events were particularly rich in meetings and opportunities!

We also shipped our first bottles to Japan!

Furthermore, we had the pleasure of receiving many foreign visitors from the United Kingdom, Finland, the USA, and Japan. We thank them for their visit and their interest in our champagnes.

You can find our export distribution details on our website: « Where to find our products? »

Keep up with our News

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On [Instagram](https://www.instagram.com/champagne_gratiot_pilliere/) : https://www.instagram.com/champagne_gratiot_pilliere/

We are at your disposal for any further information.

Bubbly greetings,

Olivier et Sébastien GRATIOT

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