



CHAMPAGNE GRATIOT-PILLIÈRE

— à Charly-sur-Marne —

NEWSLETTER - August 2019

Dear Friends and Clients,

It gives us great pleasure to share with you the latest news from our House for the 1st half of 2019.

The start of an eventful season....

The spring of 2019 has not been very peaceful for the vine growers of the Marne Valley !

Three episodes of spring frosts (April 5th, April 12th to 15th, May 5th and 6th) set the tone for a complicated year. Many emerging buds suffered from the devastating effect of frost. Our plots, mainly those located at the bottom of the slopes, were impacted and temperatures went as far down as -2 to -5 °C.

We estimate nearly 50% destruction of buds on 2 hectares, and about 5% loss of our total harvest.

May was very rainy in our area. These stormy conditions (hot and humid) were conducive to the development of mildew. The first important traces quickly appeared on the leaves. We had to pay special attention to each vine. Parcel monitoring, one plot after the other, has been necessary to preserve our future harvest.

On June 4th and 5th, storms filled with torrential rains, strong gusts of wind and hail came down hard on our growing and fragile vines. In the vineyards, we found critical breaks in the branches, the grape clusters and damaged and chopped leaves. More fear than actual damage to our vineyard.

Only one of our plots (0.55 hectares) was truly impacted by the hail.



Mid-June, the sun presented itself as the long-awaited savior. It allowed flowering (cluster formation) to take place under the best conditions. Mildew and hail damage are clearing up. We are relieved and hopeful...

As we write, the month of July is very sunny and dry. Clusters are evolving rapidly under the effect of heat and soils well laden with water following the heavy rains of May.

Harvest is announced between September 10th and 15th ...

« GRATIOT-PILLIÈRE » is 50 years old...

The brand GRATIOT-PILLIÈRE was born from the union of Françoise PILLIÈRE and Jean-Claude GRATIOT on April 12, 1969. A few weeks later, during the Profession of Faith of the bride's younger sister, the first bottles of champagne labelled as CHAMPAGNE GRATIOT-PILLIÈRE were served. This was the beginning of a wonderful adventure that has now lasted 50 years !

Throughout these years, the family estate has continued to grow: with new plantations every year and high quality champagne, sales have progressed nicely. Word of mouth has also been very effective; first in country markets in the suburbs of Paris, then throughout France and now outside our borders. Olivier and Sébastien continue the work well initiated by their parents.

What does the future holds for our brand GRATIOT-PILLIÈRE ? With 9 grandchildren, the succession is guaranteed ...

50 years is worth celebrating ...

Several initiatives are being organized to celebrate these 50 years:

* Our Cuvée Millésimé 2013 will be at your disposal with a special label « 50 ANS ».

* We offer you the opportunity to win 1 of the 50 magnums for the occasion.

Please contact us, we will send you the registration form by email together with the Terms & Conditions for the contest. End of registration on October 11th. Drawing: Sunday, October 13th.

* We invite you to visit us on Saturday, October 12th or 13th at our Estate for 2 festive and sparkling days as a sign of good humor, gastronomy and with our bubbly champagne, of course!

ON THE AGENDA : *Escapade in our hilly vineyards and sparkling lunch in the vineyards*
 Various workshops around the vineyards and wine
 Music entertainment around an oyster bar and champagnes

The full program will be available from September 9th. Please contact us to register as limited spots will be available. We look forward to welcoming you.



Some nice medals ...

Brut Tradition : Silver medal at the IWC (International Wine Challenge) in May 2019 in London.

Wines from the 2015 harvest, a very good year. A blend of 69% Meunier, 28% Chardonnay and 3% Pinot Noir.

Ultimate apéritif wine

Brut Rosé : Silver medal at the Vinalies Internationales in March 2019 in Paris / Bronze medal at the IWC 2019 in London.

Fruity, gourmet and fresh, from the 2016 harvest (78% Meunier, 22% Chardonnay), this summer months champagne can be served as an aperitif, would be paired with fresh appetizers (verrines) and also with red fruits desserts.

Brut Blanc de Blancs 2012 : Gold medal at the Vinalies Internationales 2019 in Paris / Silver medal at the IWC 2019 in London.

Elegant, zesty, with citrus notes, this champagne made of 100% Chardonnay will be served preferably as an aperitif or as an accompaniment to seafood: oysters, scallops, fine fish.

This cuvée will be available in early 2020 !



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Sparkling wishes,

Olivier et Sébastien GRATIOT

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