



# CHAMPAGNE GRATIOT-PILLIÈRE

— à Charly-sur-Marne —

## NEWSLETTER - AUGUST 2018

Dear Friends and Clients,

We are pleased to share the latest news from the House for the 1st half of 2018

### Rain, more rain and then...sunshine

The 2018 season starts off fairly normally with the awakening of the vegetation in mid April. The first green shoots were just emerging from the buds when a drop in temperature was forecast. Frosts could still damage the normal evolution of the vegetation at this point. In early May, after a few nights at 0°C, we get through the critical period up to the Saints de Glace (the end of the frost season).

The rapidly rising mid-May temperatures really stimulate the development of the vines. An almost tropical weather pattern takes hold, alternating between high temperatures and torrential rain. Storms loaded with hail do significant damage in certain sectors of Champagne.

The accumulated quantity of rainfall from the 10th of May to the 5th of June was quite dramatic (roughly 180mm). Everything happens at great speed, the emergence of the bunches and the flowering from June 1st. The grapes growing in front of our eyes under the stifling heat from the second half of June. At the start of July, the vegetation is a fortnight in advance. Clusters quickly come to the stage of "veraison" (or maturity) at the end of July. Early in August, many of the grapes are already starting to change colour. Enriching themselves in sugar as the days progress. The harvest date is very close.

When you receive this letter, we will be ready to fire things up, sharp secateurs, a smile on all our faces, and in our usual good mood. We want our reward after a long year of toil, and the prospect of very promising new vintages.

### Mildew in the vineyards...

Moisture and excessive heat from mid-May to the end of June contributed to the appearance of mildew. Pretty yellow and ochre patches splashed on the leaves of vines (photo). We had to be doubly vigilant to master its fervour and ensure that it didn't reach the clusters.



### Our Medals...

**Extra-Brut Tradition:** A twofold victory for this cuvée in the obtaining of a gold medal in the contest "Vinalies international 2018" in Paris, and a silver medal in the competition "International Wine Challenge 2018" in London. Ideal as an aperitif, this champagne wakes up your taste buds with its crisp qualities and its fruitiness.

**Brut Tradition :** 2 silver medals in 2 contests. A major proportion of Champagne from 2014, we find the fruity generosity of our emblematic varietal, the Meunier. The lemony citrus elements makes it particularly adapted to an aperitif or with saline/iodine pairings.

**Brut Rosé,** Silver medal in the "IWC" 2018 competition.

A vibrant pink colour, this wine has pleasant notes of blackberries, cassis, and english bonbons. The mouth, both delicate and more-ish, will accompany your outdoor dining experiences: a mousseline of salmon, cherry tomatoes or a few



[Brut BLANC DE BLANCS 2011](#), Silver medal in the "IWC" 2018 competition.

On a platform of candied citrus and a sharp crispness, this vintage is perfectly adapted to saline-iodine-mineral pairings: oysters, seafood, crustaceans and shellfish.



## [Brut HERITAGE 2012](#),

A mature Champagne with slightly oaky notes, this is the Grande Cuvée from the house to share at all the special moments in life.

We present this Cuvée in a special gift box for the end of the year festivities.

## New Cuvée !

Our champagne has been honoured by its selection on the occasion of the commemoration of the centenary of the death of Quentin Roosevelt (son of the President of the United States Theodore Roosevelt), swept away by the whirlwind of the first world war in our region. A special cuvee was created with our 2014 vintage Brut.

You will find this wine on sale in many commemorative sites and, of course, from our cellars.

For more info: [www.centenaire-quentin-roosevelt.com](http://www.centenaire-quentin-roosevelt.com)



## Export

In the United Kingdom, we participated in the annual tasting of our distributor [Bancroft Wines](#) in February and that of the United-Kingdom Champagne Committee in May. « [Champagne Live](#) » which took place at the London Wine Fair (the largest wine show in England). Our champagnes are in good hands in this marketplace!

We also travelled to Finland to meet our distributor, [Bornicon & Salming](#) and their clients, some lovely opportunities on the horizon. In addition to the United States, our champagnes are distributed in Asia: Japan, Hong Kong and Taiwan.

## Follow our story

On our [site](http://www.champagne-gratiot-pilliere.com) : [www.champagne-gratiot-pilliere.com](http://www.champagne-gratiot-pilliere.com)

On [Facebook](#) : [www.facebook.com/champagne.gratiot.pilliere](http://www.facebook.com/champagne.gratiot.pilliere)

On [Twitter](#) : [Champagne Gratiot@GratiotPilliere](https://twitter.com/ChampagneGratiotPilliere)

On [Instagram](#) : [https://www.instagram.com/champagne\\_gratiot\\_pilliere/](https://www.instagram.com/champagne_gratiot_pilliere/)

Please feel free to contact us for any further information.

Sparkling greetings,

Olivier and Sébastien GRATIOT