



# CHAMPAGNE GRATIOT-PILLIÈRE

— à Charly-sur-Marne —

## Newsletter - February 2017

Dear clients,

We are pleased to share news from our Champagne House for the end of 2016 and the beginning of 2017:

### A miraculous Harvest

With memories of a complicated start to the growing season in the vines, a few light frosts at the end of April, wet and chilly conditions in May and June, with the constant threat of mildew throughout the formation of the bunches of grapes at the beginning of the summer.

After the 14th of July, the sun finally appeared on the hillsides and stayed with us right through to October. The onset of ripening of the grapes took place under optimum conditions.

On the 15th of September, with a team of forty or so pickers, the first bunches were cut in good spirits and under a radiant blue sky.



Sébastien : *«It was a gruelling year until the end of July, constant vigilance to preserve our grapes and bring them up to the maturation phase. We welcomed the Sun in August and September with great joy. Once the pressing was finished , PHEW! the sound of a huge sigh of relief. »*

Olivier : *« In the end the Harvest was actually pretty easy, healthy ripe grapes and a willing, happy team. Again this year the sun turned out to be our best ally at the end of the cycle, 2016 will be like 2015, with the promise of a grand millésime. »*

### Traceability in our practices

All the tasks carried out in the vines are logged by a software program designed specifically for us.

- The work with the soils and the control of the grass cover between the rows
- The manual tasks : pruning, budding, and training of the vines
- The actions to protect each varietal, its leaves and bunches of grapes.

This allows us to control the evolution of our practices in order to be ever more efficient year on year and more responsible towards our environment.

### The bees in our vines

Last May, we acquired our first three Hives on a parcel situated on our hillsides. We want to demonstrate with this new experiment that bees can live in the middle of the vineyards, and that our practices will not adversely affect the local wildlife. As for the Honey, it was a little complicated. The wet and rainy spring affected the fruit blossoms and other floral production adversely. This did not make the bee's task easy and slowed them down until mid-July. All the same we harvested our first 12 kilos of Honey « made by Gratiot-Pillière » in September!

We hope that the spring of 2017 will be see more flowers to delight of our sweet bees.

## Info Cuvées

### Brut Rosé, Gold Medal at Vinalies Internationales 2016

This champagne Rose from the 2013 harvest, cited in the Guide Hachette 2017, can still bring some happiness to your spring aperitifs. We have still a few bottles before moving on to the vintage 2014 that will soon take over!



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### Brut BLANC DE BLANCS 2010, 2 silver Medals in 2016

Finesse and freshness will make it the ideal companion for seafood, shellfish and noble fish. The chardonnays from our best hillsides arrive at their peak and express themselves with a nice aromatic maturity.



### Brut HERITAGE 2011 : woody origins

Great wine for your special moments! A pretty bottle to offer in a beautiful gift box, our Brut HERITAGE 2011 was received particular praise for the year-end holidays.

There are fewer than 500 bottles of this divine nectar left in our cellars.



## Export

The year 2016 was a great year and we thank all our partners!

The year 2017 looks even more promising! Many new projects are in the works.

In the United Kingdom, we are extremely well taken care of by our distributor who continues to surprise us with their sales, bravo!

In the United States, we have added 4 new States to our portfolio since the beginning of the year: New York, Florida, Michigan and North Carolina. We will continue our focus on the development of this market. More pleasant surprises to come!

In Japan, our participation at Vinexpo Tokyo in November 2016 also offers us some good prospects for this year! More to come....

## Follow our news

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We remain at your disposal for any further information.

Our sparkling best wishes,

Olivier and Sébastien GRATIOT

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