

NEWSLETTER February 2015

Dear clients and customers.

It gives us great pleasure to bring you up to date with the news from the Maison for the second half of 2014, as well as what is coming up in the future.

A sunny 2014 harvest



In our last newsletter, we announced an early harvest around September 5. We were not counting on an autumnal month of August with temperatures not exceeding 19 $^{\circ}$ C and regular rainfall. The first days of September announced the true beginning of the summer with the arrival of dry and sunnier weather. The long awaited warmth allowed the grapes of get rich in sugar quickly and the maturity to accelerate finally. We delayed the launch of the picking, in order to obtain an optimal balance of sugar and acidity.

The first cuts of the pruning shears took place on the 16th of September. The Vineyard abundant with grapes allowed us, by a careful sorting, to select the most beautiful bunches. The tastings of the first blends in late November showed the 2014 cuvees in good standing. We will know more after the second fermentation in the bottle and ageing on lees in the cellar for 24 to 30 months for the cuvée Tradition and Rose, and over 36 months for the vintage.

The cuvées available in 2015

Cuvée TRADITION: The cuvée TRADITION (Brut, Extra-Brut and Demi-Sec) sold at the end of 2014 will still be available for the first part of the year 2015. BRUT TRADITION has been awarded one star in the Guide HACHETTE des Vins 2015 released last September: "delicate nose of butter and brioche; mouth crisp in the attack, seductive with its finesse and its persistent aromas of hazelnuts and toasted almonds."

Toast with foie gras"



Brut Rosé:

In the spring, we will move to the rosé of the 2012 harvest, a year of high quality grapes due to the low yield performance in the vines caused by spring frosts. This vintage, presented at the International Wines Challenge competition in London in November 2014 received a nice Silver Medal with the following comments:

"Subtle and tasty flavours, apple and strawberry, a lively and crisp mouth with a beautiful balance.





Brut Millésimé 2009:

This champagne, winning a silver medal at the Decanter World Wine Awards 2014, was a great success for the year-end holidays and will still be available for a few months. The 2010 Vintage, a worthy successor, should make its appearance in September.

BLANC DE BLANCS :

The cuvée 2009 launched in September 2013 was often an addition to your usual orders to vary the pleasure according to different occasions. The stock having run out, it will be succeeded by the Blanc de Blancs from 2010, awarded a silver medal at the International Wine Challenge 2014. The latter with notes of citrus and white peach, wonderful crispness and having a mineral finish, will pair with delicate seafood dishes as well as cheese based preparations such as a Gougères of Langres or a Puff pastry with Chaource.

Cuvée MATHYS:

A large number of you regretted not being able to get hold of the cuvée MATHYS at the end of the year. A new cuvée Mathys will be released next September offering the same characteristics you appreciate so much: very fine bubbles, a full flavoured mouth, toasted even oaky aromas and all this in a magnificent bottle... so we will be in touch again with you in September!

Export: an exciting adventure!

This year, we are going to the United States to meet our new partners and their customers, particularly in California, Missouri and Ohio/Kentucky. Minnesota was recently added to the list and our champagnes will be distributed there in the coming months. The next destination for prospecting in the USA will be Colorado and maybe even more States... We will also focus on the promotion of our champagnes in the land of the rising sun: Japan! We are participating in the fair organized by the Union des Vignerons de Champagne-General and Business France (formerly "UBIFRANCE") in February. We will let you know in our next newsletters. Of course, the United Kingdom remains a very important market for us and a few visits are also planned for this year. Wonderful projects in the offing!

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Sparkling greetings,

Olivier et Sébastien GRATIOT