



CHAMPAGNE GRATIOT-PILLIÈRE

— à Charly-sur-Marne —

Newsletter- February 2016

Dear Clients and customers,

It gives us great pleasure to bring you up to date with News from the Maison for the second half of 2015 and what is coming up

What a beautiful year



Sun, Sun and more sun, it was the warmest year ever encountered in Champagne. The vines, very fond of such conditions gave the best of themselves. We waited for an optimal maturity to start picking on Tuesday, September 8, under a beautiful Sun of course . A few drops of rain fell while we give the last snips of the shears did not dampen the cheerfulness of our great team of pickers.

The question we may be asking ourselves today: will this champagne be a good or a great vintage?

The other positive effects of these exceptional weather conditions, disease pressure from disease was very low over the whole of the vineyard and the presence of detrimental weeds very light. The use environmentally intrusive elements was reduced to the maximum.

Some information on our Cuvées for 2016

Brut Rosé :

Already decorated with a silver medal in London in November 2014, this cuvée has also been cited in guide HACHETTE 2016:

«Salmon in colour, this Rosé releases aromas of ripe red fruits showing a nice maturity. The palate is well balanced with an adapted dosage... »

Still available until the end of the spring



Brut Millésimé 2011 :

The 2011 harvest was characterized by its earliness. As the year 2003, a reference in terms of quality, 1st cuts of the shears were given on the 25 August.

Notes of yellow peaches and pears, or even some touches of dried apricot emerge from this beautiful vintage.

The mouth is direct and crisp, with a mature, slightly zesty, expression of Pinot Meunier.

Brut BLANC DE BLANCS 2010 :

This elegant cuvée with beautiful finesse with candied white peach and citrus aromas is designed for the aperitif with smoked salmon toasts or some puffed cheese *gougères*. It is also the perfect companion of refined starters based on St-Jacques or shellfish.





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Brut HERITAGE 2011 :

Launched last October and a worthy successor to the cuvée Mathys, our new bottle of Prestige was a great success for the year-end holidays. This wine exudes toasty and grilled aromas as a result of the alcoholic fermentation in oak barrels.

Its soft and delicate bubbles caress the Palate.

A Champagne for those special moments in your life.



Spring Special (valid until the 30 June 2016)

RATAFIA : 5 bottles purchased, the sixth one free.

Sweetened by the unfermented grape sugar and augmented with hearty alcohol from fine champagne, it shines at any time of the day, with a small savoury feuilletés, or cheese, blue cheeses in particular, but also with desserts, especially chocolate.

It would also make a very nice gift.



Export News

In the USA, the launch of our brand in Minnesota in November and December of last year were a great success. Our champagnes are already to be found in the largest wine retailers ([See attached list](#)). The launch in Colorado is scheduled for next February-March! Very good prospects are in sight. This year, new destinations will be the Texas and Washington DC.

In the United Kingdom, [Bancroft Wines](#) (elected best “small” Agent/distributor in the United Kingdom by Harpers Awards 2015) became our new importer; we welcome them with great pleasure and wish them great success!

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Please do not hesitate to contact us for any further information.

Bubbly wishes,

Olivier et Sébastien GRATIOT