



CHAMPAGNE GRATIOT-PILLIÈRE

— à Charly-sur-Marne —

Newsletter- August 2015

Dear clients and customers,

It gives us great pleasure to bring you up to date with the news from the Maison for the first half of 2015.

Sunny days

After a moderate and rather wet winter, the vines awoke from their dormant state with the first warm spells in early April. The young green shoots quickly emerged from their buds. The end of the month of April and the beginning of May were rather cool and wet, slowing down the evolution of the vegetation. The return to more sunny weather and warmer temperatures allowed the vines to resume active growth throughout the month of June. The flowering and the formation of the bunches occurred under the best auspices. The Sun which has been present for weeks and weeks has been extremely favourable. The vine is not terribly sensitive to the heat, its deep roots drawing the necessary water for its development. A month of August continuing in the same vein as the months of June and July, and we are looking at an early harvest more importantly, the promise of a great vintage.

Allowing the grass to grow and tilling.

Currently, 100% of our 18 hectares of vines have grass growing in the middle of each row, either naturally, or after seeding Bluegrass (photo). The ground under the rows is done mechanically (by a special inter vine hoe) to eliminate the weeds: 1 passage at the end of winter, 1 passage in June and 1 passage late July. No chemical herbicide has been employed since the month of March.



What's new this year?

EXTRA-BRUT, with a Silver Medal at the Vinalies Internationales 2015

Beautiful pale gold colour with fine rapid bubbles.

The nose is expressive, with notes of toasted hazelnuts and yellow fruit (apricot and plum). This wine has a nice attack, direct, with an ample fruity base, with a minimal but very exact acid-sugar balance.

Excellent aperitif Champagne, it works divinely with oysters or fresh salmon toasts (smoked salmon or sashimi).



BRUT MILLESIME 2010

The bright yellow gold hue gently sustains a column of numerous bright bubbles. The nose is delicate with aromas of pear and yellow flowers. Its fruity light in the mouth is underlined by a fresh and direct finish.

A must for an aperitif.

BRUT HERITAGE 2011

Presented in a pretty autumn leaf coloured bottle with a pewter gold label, our new GRANDE CUVÉE will be available on October 1. The grapes harvested in 2011 from our oldest vines planted by our grandparents and parents constitute our most precious INHERITANCE.

This wine remains in the tradition of our House blends:

A fruity dominance from the 59% Pinot Meunier,

A few elegant and subtle notes from the 23% chardonnay

The wines structure highlighted by the 18% Pinot Noir

The alcoholic fermentation in oak barrels gives it toasted aromas and mature fruit. Ageing on the lees in bottles over 36 months has fashioned a fine and delicate bubble. This is a champagne to accompany a meal and to open during those great moments in life.

Export

USA: Our prospecting in Colorado in April this year was very positive and we are currently striving for distribution of our vintages early in 2016.

Our salon in San Francisco in the company of our importer has also been fruitful and many clients are now onboard. We are also very well represented in Napa Valley and Los Angeles (details are on our website).

United Kingdom : At the end of June we helped a humanitarian NGO recognized by the United Nations: the MAKE-A-WISH Foundation, UK. This organization helps children with serious conditions to realise their dreams. Our Brut Tradition champagne was selected for this beautiful cause to be served during a 'Sports Dinner'. We thank them and congratulate them for the donations collected.

In Japan, we established very good contacts during the promotion of our champagnes last February. We will continue our efforts around these lovely prospects.

Offer the gift of champagne

We can offer you the following to be sent by Post

	1 magnum	3 Bottles	6 Bottles	12 Bottles
Delivery Cost	12€	13€	17 €	21 €

We can put a short message from you in the packaging.

Only valid in France Métropolitaine.

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Feel free to contact us with any questions.

Sparkling wishes,

Olivier et Sébastien GRATIOT

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