

NEWSLETTER - February 2020

Dear Friends and Clients,

It gives us great pleasure to share with you the latest news from our House for the 2nd half of 2019 and the beginning of year 2020.

2019: The sun, the creator of great vintages!

After a hot, hot, hot, and even scorching summer with a peak on July 25th and 26th (+ 46°C on our hillsides), the few good showers after August 15 allowed the vines to breathe and finalize the ripening of the grapes.

The manual harvesting took place in wonderful weather from September 10th to the 23rd. We brought in perfectly ripe grapes with great freshness and amazingly healthy conditions. The musts tasted at the end of the press were gourmet and full of sun.



At the cellar, in the beginning of the year

The taste of the wines, a few weeks after the harvest, fully complied with the promising expectations of the musts at harvest time.



As the year begins, here comes the very important phase of wine blending. The blend of our TRADITION and Rosé cuvées are made of wines from the 3 grape varieties (Meunier, Chardonnay and Pinot Noir), from different terroirs (with young and old vines) and some reserve wines of 1, 2 or 3 years of age.

This delicate operation is performed with the help of expert wine specialists so that the end result is faithful to our client's expectations for our champagnes.

For our Vintage Cuvées, only wines from year 2019 are blended. Those wines, generally coming from our eldest vines, stand out with nice characteristics.

The bottling process will take place in March, and they will then have a long rest in the cellar.

Expected release in 2022, the earliest!

New labelling for our bottles: Work-in-progress!

We are revisiting and updating the front labels of our bottles. The transition to the new labels will gradually occur from spring to early summer. You will find more details and visuals in the August newsletter. But stay tuned on our social networks, you may discover them earlier!

The new labels will be officially launched at our next social event in August (see below).

Taking a step back at Champagne Gratiot-Pillière 50th anniversary

Our Maison GRATIOT-PILLIÈRE celebrated its 50th anniversary throughout the last 4 months of the year. The Cuvée « 50 ans - Millésime 2013 », released for the occasion, was a great success. You may still purchase it up until next June.

The flagship event of the year, on October 12th and 13th, at our Domaine was very successful! We welcomed more than 180 followers of our Brand for an ESCAPADE GOURMANDE (Gourmet Escape) in our vineyards. It was a wonderful day, under a beautiful October sun, full of conviviality, social gatherings, discoveries and tastings.

Your participation in large numbers and all your positive feedback made this experience worthwhile to repeat in 2020!

SAVE THE DATE: we invite you to the new edition of an ESCAPADE GOURMANDE in August* this year.

You may ask for the program by mail.



EXPORT information

We visited Singapore and Hong-Kong last October. Two fine tastings in countries where champagne consumption is steadily increasing. We had some great meetings and hope that our efforts will materialize in 2020.

We also take great pleasure in receiving groups of foreign visitors to the Domaine (Finnish, Swedish, English...). We usually organize a tour in the vineyards with explanations of our commitment to responsible viticulture. Back at the winery, we address the theme of food/wine pairing either by associating a « canapé aperitif » with each wine tasted or even by offering complete meals if desired.

Let's communicate by email

We would like to communicate more frequently by e-mail instead of by traditional courier sent by post. We invite you to send us your e-mail address as soon as you receive this letter so we can update our database and move forward accordingly. We thank you for your understanding.

Our Newsletters could then be saved onto your own computer or smartphone, and you can easily consult it, print it and forward it to your family and friends interested in our champagnes.

Follow us on social networks

On our web<u>site</u>: <u>www.champagne-gratiot-pilliere.com</u> In <u>Facebook</u>: <u>www.facebook.com/champagne.gratiot.pilliere</u>

In <u>Twitter</u>: <u>Champagne Gratiot@GratiotPilliere</u>

In Instagram: https://www.instagram.com/champagne_gratiot_pilliere/

We remain at your disposal should you require additional information.

Sparkling regards,

Olivier et Sébastien GRATIOT

* if harvest starts at the end of August, we will postpone the event to the weekend of 26th - 27th of September.