

# champagne GRATIOT-PILLIÈRE

-PROPRIÉTAIRE - RÉCOLTANT -



### **AUGUST 2023**

## To our dearest clients, both near and far,

Your Gratiot-Pillière family is happy to share with you our news at this first semester of 2023.

# Beautiful vineyards !

After a generous and high-quality 2022 vintage year, the 2023 season is shaping up along these same vintage lines, a few weeks before harvest begins.

The vines woke up late with a rather cool and humid month of April. These rains were very beneficial for our soil after a water deficit at the start of the year. After the rain, the sun was omnipresent in May, June, and July with a few refreshing showers from time to time. Rather cool nights throughout this period allowed for nighttime rest for our vines which was very necessary for the proper development of these same vines. After an accelerated flowering between June 10th and 15th, the grape clusters appeared well-stocked and showed optimal growth.



We are very optimistic about the vintage quality potential of this future harvest.

Current bottle stock is tight. With a significant demand for our Champagne Gratiot-Pillière in 2022 and 2023—as well as 2 small harvests in 2020 and 2021—we anticipate that this year's harvest will be of the same caliber as 2022: generous and virtuous!

# 2019 is in the spotlight at the start of the school year

#### Brut Rosé

The blend of 78% Meunier and 18% Chardonnay mainly from the 2019 harvest, retains the characteristics that you like to find in our Rosé champagnes; generous fruitiness and omnipresent "gourmandise".

It is the champagne for every moment.

### Brut Blanc de Blancs 2019

A vintage cuvée can only be marketed after 36 months of aging in its bottle in our cellar. Bottled at the end of March/beginning of April 2020, our Blanc de Blancs 2019 will be on sale next October.

Elegance and finesse characterize our Blanc de Blancs 2019 vintage champagne, ideal for your aperitifs accompanied by cheese gougères or small smoked salmon canapés. Highly coveted, only 3,100 bottles of this 100% chardonnay cuvée will be available.

## Re-arrangement of our reception premises

Since April, we have undertaken work on our reception premises. We apologize for the inconvenience caused during your visits but this is to better welcome you in the near future.

We wanted to add a little freshness and modernity to our customer reception. We have thus created 2 new spaces; 1) three offices for the administrative side of Gratiot-Pillière; 2) a room dedicated to tasting for small groups of 10/15 people.

The work is expected to continue throughout September and October. We hope to have it finished before the big end-of-year rush.

We look forward to hosting you soon in our newly renovated premises!

# The passing of Our Mother: Grandma Françoise

It is with great emotion that we announce the passing of our mother "Grandma Françoise", so called by her 9 grandchildren. Mom left us on July 19th, peacefully, surrounded by our entire family.

Mom was our pilar. She was full of generosity, tenderness, and authenticity with a great sense of effort, work, and righteousness. She passed on to her entire family these essential values of life. We could talk to you about her for hours, however, here, for the moment, we'd like to focus on 2 of her greatest passions: gardening and cooking:



Her garden was a true haven of peace. With Dad, Mom spent hours there taking care of her flower beds, her tomato plants, her green beans, and her green salads. She harvested for her children, grandchildren, and you, our extended "family"; all the fruits and vegetables that mom grew and cooked were also used during our harvests. These fruits and vegetables were always a taste treat to remember. This year would have been her 54th harvest—she will be sorely missed.

"Mom, you gave us so much, you will remain in our hearts to guide us in our everyday lives and a model for all to follow."

Olivier & Sébastien

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