



CHAMPAGNE GRATIOT-PILLIÈRE

— PROPRIÉTAIRE - RÉCOLTANT —

NEWSLETTER

FEBRUARY 2026

To our dear clients, both near and far,

Your Gratiot-Pillière family is happy to share with you our news of this second semester of 2025.

2025 will remain in our memories

The last founding member of the House has left us. "GRATIOT" has been reunited with his "PILLIÈRE". We inherit the work and passion of a lifetime. The journey continues in the finest possible way with an exceptional 2025 vintage.



In this particularly challenging year around the world, we hope, in our own modest way, to offer a few moments of comfort. Let us cherish moments of sharing and joy that will be so valuable to everyone throughout the year. And of course with a few GP bubbles 😊.



The 2025 harvest concluded beautifully, with a quality that places it among the finest vintages of the past decade. Perfect ripeness—especially for our Meunier grape variety, harvested from August 26—enabled us to pick healthy grapes, packed with sugar and remarkable aromatic richness. For the moment, patience is essential. We are completing the blends for bottling in early March. These cuvées will reveal themselves in 2028 for the TRADITION range and in 2030 for the Vintage Cuvées.

In the marketplace, Champagne is facing a challenging period, with sales declining once again in France and especially in key export markets such as the United States, the United Kingdom and Japan. Sales are also weakening among our European neighbours, though to a lesser degree.

At GRATIOT-PILLIÈRE, we have always favoured a prudent, family-style commercial policy. A highly diversified client portfolio—from private individuals to professionals, as well as a few importers with whom we have built strong relationships—has enabled us to withstand this downturn in Champagne. As the saying goes: 'you shouldn't put all your eggs in one basket...'

Update on the Cuvées

The Blanc de Blancs 2020 will soon be replaced by the 2021 vintage. Following the style of its predecessors, this 100% Chardonnay champagne reveals a nose of pineapple and yuzu, along with delicate floral notes of hawthorn. The palate is fresh and well balanced, with hints of lemon and a saline finish. Elegance and finesse remain its hallmark.

The 2018 Extra-Brut Vintage was released in autumn 2024. This new cuvée has enjoyed great success over the past 18 months, and the 2019 vintage is expected to follow in early summer.

The 2019 is an expressive, fully developed champagne, offering notes of ripe fruit—mirabelle plums, apricots, peaches and pears—alongside hints of dry biscuit. The palate is generous, full-bodied and elegant, carried by a beautiful lingering freshness. A champagne with real character.

A remarkable legacy

On July 4, 2015, after eight years of dedicated effort, the ultimate recognition arrived: the Hillsides, Houses and Cellars of Champagne were officially inscribed as a **UNESCO WORLD HERITAGE** Site.



In 2025, as we mark the 10th anniversary of this distinction, the time has come to assess what has been achieved.

Over the last decade, the region's image has significantly improved. This positive development goes beyond local perception. Champagne now benefits from increased global visibility, attracting a growing international audience. German, Dutch and British visitors are the most numerous, followed by Belgians and Americans, attracted by the region's cultural richness, its landscapes and an ever-expanding range of wine tourism experiences.

The economic impact of this World Heritage inscription is undeniable. The strong growth in tourism has energized the tourism and hospitality sectors. In Reims, for example, overnight stays rose by more than 60% between 2016 and 2023. This development has had a direct effect on local employment, with the tourism sector recording a 33% increase in jobs in recent years. These figures highlight the growing organization of the wine tourism industry, which has become a major economic driver for the region.

Beyond its economic impact, the World Heritage listing has also reinforced the protection of local heritage. Industry professionals have carried out major renovation projects to highlight historic buildings and the vineyard landscapes.

Over this decade, we have also played our part, with significant improvements to visitor facilities at the estate, as well as several friendly and festive events held each year around the vineyard and our champagnes (50 years of GRATIOT-PILLIÈRE, Sparkling Getaways, Harvest Morning)

The team

We would like to sincerely thank the GRATIOT-PILLIÈRE Team; Delphine, Virginie, Christelle, Fabrice, Bernard and Mathys, our permanent staff, as well as Patricia, Ewa, Christian and Rafal... our regular part-time helpers, and everyone who supports us during the crucial periods of June, July and during the harvest.

Throughout the year, each person plays a part in building GRATIOT-PILLIÈRE. A very big THANK YOU for their commitment and dedication.

Sparkling greetings,

Olivier & Sébastien

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