



CHAMPAGNE GRATIOT-PILLIÈRE

— PROPRIÉTAIRE - RÉCOLTANT —

NEWSLETTER

FEBRUARY 2023

To our cherished clients, both near and far,

Your Gratiot-Pillière *family* is happy to share with you our news at this, already (!), second semester of 2023.

The 2022 Harvest: A Field of Dreams

After an early spring and lots of sunshine throughout the summer period, we cut our holidays short because the ripening of the grapes was quickly finalizing in the last days of August. Our team of pickers arrived on Sunday 28th of August to pick the fruits of a whole year of work. The quality was optimal with healthy clusters, full of sugar. After 12 days of picking, we filled our tanks with very promising juices. The 2022 Cuvées are going to be top flight!



The commercial dynamic initiated in the second part of 2021 was still on going throughout 2022, *and doesn't look to slow down in 2023!*

- ❖ In France, social events are picking up again intensely and the activity of caterers has relaunched even more so (company parties, family celebrations, weddings, etc.). Tourists are definitely back with a vengeance; our various partners in Paris - wine merchants, restaurants and *Les Bateaux Mouches* - will attest to this.
- ❖ The desire to consume champagne is also predominant outside of France, among our well established importers and several new international destinations. In Finland, last spring, our Cuvée Millésimée 2014 was awarded 1st place in a major tasting with competition from many large Champagne Houses. What an honor! Following this award, the demand was strong and large shipment of our Cuvée went to Helsinki in April, June, and August 2022.

Champagne's Economic Recovery: Nothing short of miraculous

The economic recovery of Champagne after the COVID pandemic has been faster and stronger than anyone in the "champagne" industry could have imagined. But there are still challenges on the horizon:



- ❖ Glassmakers whose storage forecast had been pessimistic during the pandemic have left current bottle supplies not quite meeting demand.
- ❖ Some large bottle makers have not reopened their ovens following the COVID crisis.

- ❖ The large harvest in 2022, as well as some large purchases, has accentuated the bottle shortage phenomenon throughout the Champagne region.

Gratiot-Pillière is collaborating with all Champagne stakeholders: The production of "standard" champagne bottles (0,75l) is the most evident solution for glassmakers to supply a large majority of winegrowers as rapidly as possible. Ever Flexible, and enthusiastic to share our Gratiot-Pillière with our cherished clientele, our Cuvée Brut Rosé 2022 will be kept in green bottles, a first since we have been making Rosé.

2015. Gratiot-Pillière's beautiful vintage year

The Cuvée Brut Millésimée 2015 and Brut HERITAGE 2015 went on sale last November. The 2015 vintage year remains an excellent year in our minds and memories!

In case you had forgotten: After a rather wet winter and early spring, a period of drought and exceptional heat prevailed from May to mid-August. The vines developed serenely without being hampered by the lack of water. The drop in temperatures and beautiful showers in mid-August allowed the grapes to swell without slowing down ripening. The weather in September came just in time to ensure a good harvest, with dry and very cool weather. Harvesting proceeding at its natural pace, serenely, with perfectly healthy grapes tracked by analytical data that suggests that 2023 harvest will be significant and powerful vintage! This, of course, will be for you our *chers clients* to discover *bientôt*!

Sharing moments

Often pictures say more than words. We invite you to click on the following links to share with you two big events that took place at the end of the month of September 2022. (Note: 2 small videos made by our nieces):

Harvest 2022, from 29th August to 10th of Septembre : <https://youtu.be/F526JDr3kLo>

- ❖ Thank you to all of our full time workers all year round and pickers at harvest, for your help, your energy and your good humor during our most special moment of harvest.

Registrations are already open for this year edition 😊 !

2^{ème} Gourmet Walk in the vineyards, on the 24th and 25th of September : <https://youtu.be/U4nJDlmgTY0>

- ❖ Thank you all for your participation in this gourmet walk, another way to enjoy our champagnes in the middle of our vines, where it all begins.

Sparkling regards,

Olivier & Sébastien

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