

champagne GRATIOT-PILLIÈRE

NEWSLETTER

FEBRUARY 2024

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 2023.

The Challenges of Our "Sugar Enrichment" Phase

For Gratiot-Pillière grapes, the sugar enrichment phase is essential. This is the preharvest period which generally extends throughout the month of August towards early September and determines the aromatic quality of our future wines.

In champagne, we have set up a "Maturity Network" for many years. Regular samples of grapes from different plots and from a three grape variety are carried out twice a week (three weeks before the expected harvest date). Analyzing the sugar level and acidity contained in the juices allows us to follow the evolution of maturity and thus determine the ideal date to launch the "harvesters" into the vines.



In 2023, rather unsettled weather in August did not allow for optimal ripening and

each vine had a very irregular development of grape clusters. Fortunately for us, nature has been generous in terms of quantity. The enhanced quantity of our August 2023 grapes allowed us to carefully sort and choose only healthy and sweet bunches; neither too green and tart nor damaged by botrytis cinerea (i.e. rot) which sorely effects the taste of the grape(s)...

2023: An Educational' Harvest !



We began harvest on Monday September 11th with a team of 48 harvesters from all over the world and in partnership with the Avise Lycée Viticole (from the Marne region). It was essential this year to raise awareness and train the team in sorting before the first cut of pruning shears. They were up to the task, and we thank them! A year's worth of work and "juice-in-the-tank "depended on it. On certain plots, more than 30% of the clusters were cut on the ground. This was decisive in achieving the desired quality.

After the Harvest: Six Months of Pruning

After the leaves fall, generally at the beginning of November, Gratiot-Pillière starts a new cycle to get the new 2024 vintage is under way.

Our main activity in the vineyards from November to April is the pruning of 162,000 vines over an area of 18 hectares. Each cut of the pruning shears determines the future harvest and the sustainability of each vine.

We have a seasoned staff of three people whom we support in the vineyards on a daily basis. Christian, Fabrice, and Bernard sculpt each plant to render the finest grape for harvest. A big thank you to each of them for their unfailing commitment over many years and the hard work they undertake no matter the weather!

Some Bottles of Millésime 2015 in Magnum

Since the 2015 harvest, we have decided, for each major year, to produce a few magnums of the Millésimée vintage. Only 95 bottles are available! Consider booking them now.

Our New Ambassador To the United States: Aquitaine Wine Company

Gratiot-Pillière welcomes, with great pleasure, a new partner who will represent us in the USA. Welcome to <u>Aquitaine Wine Company</u> (AWC), headquartered in Bordeaux. Aquitaine Wine stands out in the USA with teams of salespeople spread across the U.S. We are thrilled to be associated with AWC, our new "ambassador" to the U.S. and we wish them heartily: good sales!

Our Reception Area is Getting a Makeover !

Sleek and bright, we have created a new welcoming atmosphere, and a warmer workspace , and a more intimate tasting room to accommodate small groups of around ten people

Our Team is Growing: Welcome to Mathys!

After graduating from a Viticulture-Oenology "BTS" diploma, and a License in "Law and Management in Wine Business", Mathys, son of Sébastien, joined the Gratiot-Pillière family business last September. His first job was to manage the team of harvesters during our most recent harvest. All year round, he will be in charge of administrative tasks and order preparation alongside Delphine. In addition, the organization of upcoming wine tourism events will be part of his job description. His arrival marks the introduction of the 12th generation of winegrowers in our family.



Sparkling greetings,

Olivier & Sébastien

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