



CHAMPAGNE GRATIOT-PILLIÈRE

— à Charly-sur-Marne —

BRUT ROSÉ

Profile : FRESHY AND ROUND



Our Terroir

Our 18 hectares vineyard is situated on the southern slopes of the Valley of the Marne, between Charly-sur-Marne and Chateau Thierry.

The soil is clay and limestone on the upper and middle slopes becoming silty and light and the bottom of the hillside.

The oldest vines are almost 50 years old.

Vinification and Blending

The Harvest is done by hand after the fruit reaches an optimum maturity, followed rapidly by gentle incremental pressing.

White wine: natural clarification (gravity) just after pressing. Alcoholic fermentation in stainless steel vats at 18-20 °C followed by malo lactic fermentation.

Red wine: the black Meunier grapes are de-stemmed and poured into in vats. In contact with the black skins, the juice darkens and turns a deep red color after a few days. The alcoholic fermentation starts during this maceration.

After the desired color is obtained, the juice is separated from the skins and ends its alcoholic fermentation in stainless steel vats, followed by a malo-lactic fermentation.

Blending: The blending operation is very precise, in order to obtain the desired color and aromatic complexity. This Brut Rosé is a blend of 82 % white wine and 18 % red “coteau champenois” wine from year **2015** harvest.

The 82% of white wine (mentioned above) is made of :

- 80 % Pinot Meunier
- 20 % Chardonnay

Bottling : spring of 2016.

Secondary fermentation and ageing "on the lees" : 24 months minimum.

Disgorgement: 3 to 6 months before « commercial sale ».

Dosage at 10 gr /L.

Size : Half-Bottle (37.5cl), bottle (75cl)

Tasting and Pairing

The copper pink hue highlights the columns of fine, light bubbles.

The nose expresses gourmet aromas of grenadine and ripe red fruit (strawberries, plums, blackcurrants).

The mouth feel is meaty, very round and fruity, and pleasantly sustained by a fresh and balanced finish.

This is an ideal aperitif wine for the summer months, but also pairs well with a meal... or even with a light snack!

Perfect with the pinkish meat (turkey dark meat , pigeon, lamb) or salmon /salmon trout (gravadlax, tartar or grilled), but also with currants & blackberries in a chantilly cream .

Store and Serve

Store your bottles horizontally, away from light, at a constant temperature; 10 to 15°C (50 to 59°F).

This champagne should be consumed within 5 years. Best served in flutes, between 6 and 9 °C (42,8 and 48,2°F).