



Olivier & Sébastien Gratiot  
Owners

## CHAMPAGNE GRATIOT-PILLIERE BRUT TRADITION NV Champagne

### — Background —

Winemakers from fathers to sons since 1657 on the slopes of the Marne Valley, each generation has handed down its know-how and passion and toiled towards the growth and protection of each and every plant in order to produce great quality grapes. Today the vineyard work is done according to the principles of sustainable viticulture with the greatest respect of the environment. Subtle blends of Pinot Meunier, Chardonnay, and Pinot Noir from our various terroirs, characterize our champagnes in their balance, crispness and delicate fruitiness. The history of the Gratiot family dates as far back as 1657 to Louis Gratiot, the patriarch of Gratiot wines. Born in Charly-Sur-Marne, Louis Gratiot began as a grower of high quality grapes and a producer of what was originally fine white wine. The 45 acres of vineyard are situated on the southern slopes of the Marne Valley, between Charly-sur-Marne and Chateau-Thierry.

### — Viticulture —

- **62% Pinot Meunier, 33% Chardonnay & 5% Pinot Noir**
- The soil is limestone clay on the upper and middle slopes, and becomes silty and light on the bottom of the hillside.
- The oldest vines are almost 50 years old
- The Harvest is done completely by hand

### — Winemaking —

- The composition of this BRUT TRADITION is made of 66% wines from 2018 and 34% of reserve wines (2014 & 2015: 20%, 2016: 6% and 2017: 8%).
- The blend with the reserve wines guarantees the continuity of our TRADITION cuvées from one year to the next.
- Its nice complexity shows the characteristics of our terroir.
- Bottling took place in the spring of 2019
- Secondary fermentation and ageing "on the lees" for 30 months minimum
- Disgorgement: 3 to 6 months before « commercial sale »
- Dosage at 10 gr /L

### — Tasting Notes —

A blond gold yellow tint surrounds the fine bubbles which rise slowly. The nose expresses itself with opulence, with mixed notes of ripe yellow fruits (mirabelle plum, fresh quince) and fruit in syrup. The palate is almost suave, with a nice persistence, supported by a light freshness that accompanies a warm finish. Aperitif wine for important events or anytime during the day. Toasts of foie gras with candied fruit, pieces of Gouda and mature cheddar, and chocolate sweets for the more daring!

