



# Champagne Gratiot-Pillière

## Eleven Generations of Pinot Meunier based Grower Champagne

Pinot Meunier is often neglected in Champagne, brushed aside by the more famous varieties of Pinot Noir and Chardonnay, and used as a minor blending grape. With Gratiot-Pillière, in the Vallée de la Marne, Pinot Meunier reaches a degree of beauty rarely found in other terroirs.

This appellation, which makes up the northwestern part of Champagne, is dominated by Cretaceous chalk with a topsoil of clay, limestone and some flint. The Gratiot-Pillière family has been making wine here since 1657 and continuously focuses on vinifying Pinot Meunier based Champagne that is unwavering in its quality and distinctive nature.

In 1991, Olivier and Sébastien took over the estate from their father. Through generations of know-how, the brothers continue to devote themselves to growing quality grapes to produce the best possible results. The focus is mainly on Pinot Meunier, which accounts for 80% of the production over 15km of vines stretching from Château-Thierry to Charly-sur-Marne. With 18 hectares of vines, the Gratiot's have a persistent presence in the vines and manage a sustainable agriculture and minimal interventionist farming.

**What is Grower Champagne?** Grower Champagne is sparkling wine produced in the Champagne region of France by the same estate that owns the vineyards from which the grapes come. Traditionally the region has been dominated by large Champagne houses, and these firms may use grapes sourced from as many as 80 different vineyards.

Grower Champagnes tend to be more terrior focused, being sourced from single or closely located vineyards around a village.

