

2008 Brut Millésimé

Champagne Gratiot-Pillièrre, Champagne Wine Region, France

Product details

Vintage:	2008	Drinking:	Now 2021
Producer:	Champagne Gratiot-Pillièrre	Alcohol:	
Region:	Champagne Wine Region	Variety:	
Country:	France		

Tasting notes

With Pinot Meunier the dominant varietal in this blend, the 2008 Gratiot-Pillièrre is immediately approachable showing plenty of ripe fruit and notes of brioche. Citrus fruits, notably lemon and orange zest, develop into juicy peach and golden delicious flavours, with a mouth-watering freshness; this is clean, crisp and utterly moreish. The silky fine bubbles offer a very gentle mousse and a long lasting finish. This is the ultimate party Champagne with plenty of classy aromas to match up to most canapés and even desserts but best of all, this is delicious on its own.

About the producer

The vineyards are situated in the Vallée de la Marne in the heart of Pinot Meunier country. The 45 acres of vineyards are tended to using sustainable viticultural practices and are spread throughout the small towns of Charly-Sur-Marne, Saulchery, Bonneil & Azy-Sur-Marne. Pinot Meunier accounts for 80% of the plantings, with 15% Chardonnay and the remaining 5% Pinot Noir. The family's focus has always been on quality, authenticity and value above all else; the outstanding champagnes that they produce reflect their commitment, knowledge and passion.

