



CHAMPAGNE
**MAURICE
GRUMIER**

CUVÉE AMAND 2012 - Extra-Brut

This vintage is a tribute to my greatgrandfather Amand who stored part of his harvest in 1928 to vinify his own champagne.

This champagne is a back to the roots with a vinification in small oak barrels. A regular lees-stirring, no filtration and a long ageing in bottles make of it a unique champagne with its complexity.

Selection of the best plots of land in Venteuil, its brioche flavours can be enjoyed with a grilled lobster or hot oysters....

Specification sheet of this vintage :

Grape variety : Chardonnay 50%, Pinot Noir 50%

Vintage : Venteuil,

Blending : Year 2012

Vinification : in oak barrels with lees-stirring, malolactic fermentation, non-clarified , no filtration

Bottling : April 2014

Disgorging : 6 months before marketing

Dosage : 3g/l

Gault et Millau : 16,5/20 (2012)

Bettane & Desseuve : 15/20 (2006)

Eichelmann Champagne guide : 92/100 (2012)

Guia Melendo del Champagne : 97/100 (2005)

Guide Hachette : Coup de coeur ★★★ (2008)

Guide Revel : 17/20 (2005)

La Revue du Vin de France : 15,5/20 (2005)

Wine Enthusiast : 94/100 (2012)



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NOS VEINES



NOS ENVIES



NOS VINS

