



CHAMPAGNE
**MAURICE
GRUMIER**

Ô MA VALLÉE Blanc de Noirs

The know-how of 4 generations of winegrowers gave birth to this champagne.
The Blanc de noirs is the perfect expression of our family terroir from the Marne Valley.

This predominantly Pinot Meunier blending associated to the Pinot Noir provides a very rich champagne with crunchy fruit in its Brut version. It expresses something both fine and nicely concentrate in its Extra-Brut version.

It is perfect for the aperitifs and will be enjoyed by the majority.



Specification sheet of this Champagne :

Grape variety : Pinot Meunier 78%, Pinot noir 22%

Vintage : Dormans, Festigny, Venteuil

Blending : base 2019 (57%), reserve wines 2018 to 2015 (43 %)

Vinification : in tanks and barrels, slight filtration and a 2-year ageing on slats

Bottling : April 2020

Disgorging : 3 to 6 months before marketing

Dosage : 8g/l (brut), 4g/l (extra-brut), 35 g/l (Demi-Sec)

Gault et Millau : 15/20

Eichelmann Champagne guide : 89/100

Guia Melando del Champagne : 89/100

Guide Revel : 15/20

Robert Parker : 90/100 (Extra-brut)

Wine Enthusiast : 88/100



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NOS VEINES



NOS ENVIES



NOS VINS

