



CHAMPAGNE
**MAURICE
GRUMIER**

BLANC DE VENTEUIL - Brut

This champagne from an only grape variety is from our most beautiful vineyards in Venteuil. The Chardonnay which are part of this vintage were born on limestone and limestone —clay soils. This origin provides to it a fine character, a minerality and elegance perfect for the aperitif.

The iodized flavour of the seafood is good with the Blanc de Blancs.

Specification sheet of this Champagne :

Grape variety : Chardonnay 100%,

Vintage : Venteuil

Blending : Year 2017 (66%), 2015 (34%)

Vinification : in tanks and oak barrels, reserve wines aged in barrels. malolactic fermentation incomplete.

Bottling : April 2018

Disgorging : 3 to 6 months before marketing

Dosage : 6g/l

Gault et Millau : 17/20

Bettane & Desseuve : 15/20

Eichelmann Champagne guide : 91/100

Guia Melendo del Champagne : 90/100

Guide Hachette : ★★

Guide Revel : 16/20

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

Wine Enthusiast : 91/100



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NOS VEINES



NOS ENVIES



NOS VINS

