



CHAMPAGNE MAURICE GRUMIER

INSTANT NATURE - Zéro-dosage

This vintage is from the same base as the Réserve Perpétuelle Brut, but with two more ageing years.

This great champagne is shown here in all its purity and minerality. We have chosen a champagne not dosed, made of three grape varieties in equal parts in order to reveal the best from our vineyards ;

This champagne is an ultimate wine agreement . Taste it with hot oysters for their iodized flavour. Catch your guests'attention with Asian food such as sushis.

Specification sheet of this Champagne :

Grape variety : Pinot Meunier 33%, Pinot Noir 33% and Chardonnay 34%,

Vintage : Festigny, Venteuil,

Blending : Base 2016 (60%), 40% of reserve wines aged in soléra (all the vintages since 2005)

Vinification : in tanks and barrels, malolactic fermentation, slight filtration between 4 and 5 years on slats

Bottling : April 2017

Disgorging : 3 to 6 months before marketing

Dosage : 0g/l

Gault et Millau: 16/20

Eichelmann Champagne guide : 91/100

Guia Melendo del Champagne : 91/100

Guide Hachette : ★★

Guide Revel : 16/20

Robert Parker : 88/100

Wine Enthusiast : 91/100



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NOS VEINES



NOS ENVIES



NOS VINS

