



GRANDE VALLÉE

EXTRA-BRUT

FROM US...

"This is our emblematic-wine as the most approachable. It highlights our regional vision when it comes to Champagne. And its name evokes a geological mosaic, which is the strength of the Marne Valley. Our spirit is expressed by blending and winemaking choices."

... TO YOU

"Grande Vallée isn't a non-vintage wine or even a natural evolution of Réserve Champagne. Indeed, it's so much more. It's a synthesis of the philosophy of Mareuil's vintner with regard to vine growing and winemaking. Or better still, it's Fabrice himself!"

Alberto Lupetti, Grandi Champagne in Rome.

LOCATIONS & TERROIRS

Avenay / Épernay / Festigny / Mareuil / Mutigny.

GRAPE VARIETIES

65% pinot noir + 15% chardonnay + 20% meunier.

THE BLEND

It is a combination of wines from the current vintage and those set aside from previous years. We don't focus on reproducing the same type of blend each and every vintage, but prefer to elaborate the very best wine from the crop year.

DOSING

Extra-Brut.

3 to 6 months before marketing.

WINEMAKING

In half hogsheads, barrels and small vats.

MATURING OF THE RESERVE WINES

In French oak casks or vats.

BOTTLING

6 to 9 months after the harvest.

PERIOD ON LATHS

18 to 24 months.

AVAILABLE

25,000 to 35,000 bottles according to the harvest.