

Our partner:



Champagne ROBERT-GRANDPIERRE

AOC Champagne, Côte des Bars
Récoltant Manipulateur (RM)

International
WINEREPORT

Impassive fortress and witness to 800 years of history

Winery overview:

The Champagne Robert Grandpierre estate is located in the Champagne vineyards, in the town of Viviers-sur-Artaut in Cotes des Blancs (South of Epernay).

It produces white, rosé and red wines in the AOC Champagne and AOC Coteaux champenois appellations.

The estate operates an area planted with vines of approximately 13 hectares.

The grape variety consists of white Chardonnay (20%) and Pinot noir (80%: king grape variety).

The vines generally benefit from a moderate oceanic climate and a degraded continental climate.

The soil and subsoil of the Champagne Robert Grandpierre estate are composed in varying proportions of Kimmeridgian limestone, clay, hard limestone slabs and Kimmeridgian marl. The estate practices sustainable viticulture.



Champagne

Champagne ROBERT-GRANDPIERRE Brut Blanc de noirs – Tradition



Grape Variety: 100% pinot noirs

Tasting

Pinot Noir, the only grape variety chosen for this Blanc de Noirs cuvée, offers a round, vinous and robust champagne, where you can perceive all the richness of the Côte des Bar terroir.

Amber yellow color with copper reflections. Fine bubbles and delicate bead. Expressive, mineral and fruity nose. Unctuous champagne with elegant vinosity. Rich and ample mouth

Pairing: Meal champagne, this cuvée can accompany poultry, veal... or why not a hard cheese

Analyses
Dosage: 8 gr/l

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Champagne ROBERT-GRANDPIERRE Brut – Réserve



Grape Varieties: 70% pinot noirs and 30% Chardonnay

Tasting

The Réserve cuvée is composed of a blend of chardonnay bringing freshness and finesse, and pinot-noir conferring roundness and fruitiness. A beautifully balanced champagne. Brilliant robe with a golden yellow color Fine bubbles and delicate bead Expressive and open nose Round and fruity champagne with a beautiful liveliness and persistence in the mouth

Pairing: Champagne for aperitif, and all occasions, which can accompany a meal (pies, white meats, etc.)

Analyses
Alcohol : 12,5°
Dosage: 7 gr/l

Champagne ROBERT-GRANDPIERRE Brut – Blanc de blancs



Grape Variety: 100% Chardonnay

Tasting

Made only with Chardonnay, a white grape variety, this Blanc de Blancs cuvée is lively, light with a hint of impertinence.

Pale yellow color with silver reflections Fine bubbles and delicate bead Fine and floral nose Fresh champagne with citrus notes, with a long and subtle finish

Pairing: An aperitif champagne par excellence, this cuvée will also accompany seafood and fish.

Analyses
Alcohol : 12,5°
Dosage: 8 gr/l

Champagne ROBERT-GRANDPIERRE Brut – Rosé



Grape Variety: 100% pinot noirs

Tasting

This Rosé champagne, produced by meticulous vatting of Pinot Noir, known as “rosé de saignée”, is distinguished by a pretty color and subtle aromas of red fruits.

Brilliant robe with a dark pink color Fine bubbles and a delicate bead Fresh nose with aromas of red fruits Velvety champagne, notes of wild strawberries, with a finish evolving towards morello cherries

Pairing: Afternoon, evening or end-of-meal champagne to accompany a dessert (pies, fruit salads, black forest, etc.)

Analyses
Alcohol : 12,5°
Dosage: 8 gr/l

Champagne ROBERT-GRANDPIERRE Brut – Prestige



Grape Varieties: 60% Pinot noirs and 40% Chardonnay

Tasting

This Prestige cuvée has a beautiful richness, finesse and aromatic complexity resulting from a long evolution in the cellar and a passage of a few months in oak barrels.

Golden yellow color with silver reflections Fine bubbles and delicate bead

Complex nose of great finesse Beautifully structured champagne, long and ripe finish

Pairing: Champagne for a great occasion, this Prestige cuvée will be excellent as an aperitif, and during a meal, accompanying fish in sauce or white meat.

Analyses
Dosage: 8 gr/l

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