



CHAMPAGNE GRANZAMY PERE ET FILS

Champagne, France

(NV Cuvée Brut Prestige)
“Intense on the nose with notes of stewed fruits and hot fruit pie. Followed through on the palate, this wine is powerful with a fleshiness and beautiful long length. An elegant alliance of freshness and maturity.” 2 stars “Remarkable Wine” Le Guide Hachette des Vins 2017

(NV Cuvée Brut Rosé) *“An intense salmon colour, this champagne seduces with its small red fruits, slightly stewed notes but retaining freshness on the palate. This Champagne works really well with food. Floral and mineral, revealing a beautiful freshness, this is an elegant wine.” 2 stars “Remarkable Wine” Le Guide Hachette des Vins 2017*

Champagne Granzamy Pere et Fils is a small, family run Champagne house located in the village of Venteuil, on the chalky hillsides of the Marne Valley. With vines situated across Epernay, Granzamy are predominantly red focussed, with the majority of their sites planted with Pinot Meunier and Pinot Noir, and a small proportion of Chardonnay grapes.

The Pinot Meunier grape has always taken a back seat in the trio of varietals that are used to make most Champagne. It grows particularly well however in the Marne Valley, and here a small number of growers are concentrating their efforts into bringing Pinot Meunier back into the limelight as a variety which produces quality Champagnes and not just a varietal to compliment a blend. Granzamy is one of those growers. The Cuvée Brut Tradition they make is 100% Pinot Meunier, a traditional method Cuvée which exemplifies the distinctive characteristic of the Marne Valley’s Pinot Meunier’s and the potential and ability for it to stand out as a single varietal wine. The Cuvée Brut Rosé also highlights Pinot Meunier as the majority of the blend; fruit forward, well rounded, displaying minerality, crisp acidity and fantastic length.

The Granzamy family have been growing grapes in the Marne Valley since 1907. Now under the management of Alain Granzamy, the estate continues to produce wines of versatility, which bridge the gap between Champagne designed as an aperitif and Champagne made for food.

Code	Label name	Vintage	Alcohol	Closure type	Case size
Champagne					
GR0118	Cuvée Brut	NV	12.0%	Cork	6X0.75lt
GR0318	Cuvée Brut Rosé	NV	12.0%	Cork	6X0.75lt
GR0518	Cuvée Brut Prestige	NV	12.0%	Cork	6X0.75lt