



Champagne Maurice Grumier

Rooted in the Marne Valley since 1743, the Grumier family has cultivated vines with dedication and high standards for generations. Today led by Fabien and H el ne Grumier, the estate combines ancestral know-how with modern precision to craft Champagnes that are expressive, taut and beautifully complete.

The vineyard covers 8 hectares, with plantings dominated by Meunier (60%), complemented by Chardonnay (30%) and Pinot Noir (10%). This strong Marne Valley identity gives the wines freshness, structure and character. Certified Haute Valeur Environnementale, the estate follows a sustainable approach in the vineyard and works with great rigor in the cellar.

The base wines ferment in small temperature-controlled stainless steel tanks and in oak barrels, with little or no malolactic fermentation in order to preserve tension and vibrancy. Reserve wines, aged in large oak vats, bring depth and complexity to the blends. Each cuv e benefits from extended ageing on the lees, encouraging a fine, silky mousse, while restrained dosage, often Extra-Brut or Brut Nature, allows the terroir to express itself with purity. These are vibrant, precise and gastronomic Champagnes.



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