



CHAMPAGNE MAURICE GRUMIER

AOP Champagne
Sparkling Extra Brut

DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ



PRESENTATION

Rooted in the Marne Valley since 1743, the Grumier family cultivates the vine with exigency and passion. Today led by Fabien and Hélène Grumier, the estate combines ancestral know-how and modern precision to produce expressive, tense, and full-bodied champagnes. The vineyard extends over 8 hectares, with a Marne dominance that gives the wines beautiful freshness and affirmed structure. The cultivated grape varieties are 60% Meunier, 30% Chardonnay, and 10% Pinot Noir, with an assumed desire to reveal the potential of Meunier, a historical grape variety of the region. The estate's approach is based on sustainable viticulture, certified High Environmental Value, and meticulous work in the cellar. The base wines ferment in small thermoregulated stainless steel tanks and oak barrels, with little or no malolactic fermentation to preserve the tension and vivacity of the wines. The reserve wines, carefully stored in oak foudres, bring depth and complexity to the blends. Each cuvée benefits from prolonged aging on lees, allowing the development of fine and silky mousse, with a delicate patina in the mouth. The dosage is measured, often in extra-brut or brut nature, to reveal the pure expression of the terroir. Maurice Grumier champagnes also stand out for the richness of their informative back labels, detailing precisely:

The exact blend (proportion of Meunier, Chardonnay, and Pinot Noir)

The dominant vintage and reserve wines used

The type of aging (stainless steel, barrels, foudres) and the duration on lees

The precise dosage (Brut, Extra-Brut, Brut Nature)

The disgorgement date, essential to appreciate the evolution of the wine

A unique style: tension and fullness in perfect harmony

Maurice Grumier champagnes are tailored for gastronomy. They combine a chiseled attack, vibrant acidity, and ample matter, offering fullness in the mouth that stretches into a long and saline finish.

Each cuvée tells a story:

L'Intemporelle, a refined blend combining tension and vinosity

L'Authentique, with its barrel aging that magnifies the texture

The Blanc de Noirs, where Meunier expresses all its power and gourmandise

The vintages, signatures of the estate, with subtle balances between fruit and evolution

The Maurice Grumier signature: vibrant, precise champagnes, carried by mineral tension and an enchanting texture, destined for lovers of characterful wines.

VARIETALS

Pinot meunier 60%, Chardonnay 30%,

Pinot Noir 10%

LOCATION

With four generations of winemaking expertise, the Grumier family has crafted this Champagne as a true expression of their family terroir and the remarkable vineyards of the Vallée de la Marne. This Blanc de Noirs, predominantly Pinot Meunier blended with Pinot Noir, offers a generous and juicy profile with crisp fruit in its Brut version, and refined finesse with elegant tension in its Extra-Brut style. Perfect as an apéritif, this great Champagne has broad appeal.

Age of vines: 35 years old

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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TERROIR

This exceptional cuvée draws its uniqueness from a perpetual blending process (solera) carefully maintained since 2005. It combines wines from the three traditional Champagne grape varieties – Chardonnay, Pinot Noir, and Pinot Meunier – all known for their complementary aromatic profiles. The base wines are aged in small oak barrels, lending this Champagne a rare depth and complexity born from a rooted heritage and a terroir that values both time and finesse.

IN THE VINEYARD

Maurice Grumier's solera is an original method, inspired by Sherry winemaking, in which older wines are refreshed each year with approximately 25% of younger wines. This aromatic orchestration merges the vibrancy of youth with the layered complexity of aged wines on lees, striking a subtle balance between freshness and maturity. The Extra-Brut dosage (around 2g/L) ensures a pure, natural expression of fruit with discreet, elegant oak influence.

HARVEST

At the Maurice Grumier estate, the harvest is a demanding and precise moment in the heart of the wine-growing season. Each bunch is harvested by hand, with particular attention paid to the ripeness and balance of the grapes, in order to preserve the aromatic richness and freshness of the fruit. The winegrowers' rigorous work, respectful of the terroir, allows them to select only the best plots, thus guaranteeing the finesse and elegance of the cuvées. These harvests, moments of meticulousness and passion, are the first step in a process where tradition and expertise combine to reveal the authenticity and personality of the estate's champagnes.

WINEMAKING

The winemaking process follows the traditional Champagne method, with a second fermentation in bottle. Aging on fine lees is extended over several years, partly in oak barrels and partly in stainless steel tanks. This dual material approach brings both creamy texture and refined freshness. The oak is used judiciously, enhancing complexity without overpowering the wine's natural finesse.

AGEING

A significant part of the aging takes place in oak barrels (some new, some used), with regular bâtonnage on fine lees to build texture and aromatic depth. The rest is aged in tanks to preserve vibrancy. The balance of oak and steel brings harmony and precision to the wine's final profile.

SERVING

Serve between 8°C and 10°C to preserve its freshness and aromatic expression. Decanting is not necessary but letting it open in the glass enhances complexity.

AGEING POTENTIAL

3 to 5 years

TASTING

On the nose, this Solera Extra-Brut reveals delicate aromas of melted butter, toasted almond, cream, and dried fruits, accented by a refined floral lift. The palate opens with freshness, warmth, and vinous depth, evolving into creamy softness, candied fruit, and fine spice notes. The finish is long and mineral, marked by elegant nuances of white mushrooms and lingering saline accents.

VISUAL APPEARANCE

Brilliant golden hue with fine, persistent bubbles.

AT NOSE

Refined, complex aromas combining toasted notes, floral finesse, and matured fruit character.

ON THE PALATE

Structured, vinous, and creamy with vibrant acidity and a mineral, savory finish.

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FOOD PAIRINGS

This Champagne is a true gastronomic companion: elegant as an aperitif, it pairs gracefully with fine seafood such as langoustines or lobster, Bresse chicken with morels, or aged hard cheeses. Its fine texture, toasty complexity and crisp freshness make it an exceptional match for delicate and refined dishes.

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