



# CHAMPAGNE MAURICE GRUMIER

AOP Champagne  
Sparkling Brut Rosé

**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 34%, Pinot Noir 33%,  
Chardonnay 33%

## 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

Champagne Maurice Grumier Cœur de Rosé Brut draws its identity from the rich, well-drained clay-limestone soils of the Marne Valley. These deep soils encourage vigorous vine rooting and ensure a consistent natural water supply throughout the growing season. The south and southeast-facing slopes capture optimal sunlight, allowing for excellent aromatic ripening of grapes, especially Pinot Meunier and Pinot Noir. This geological diversity gives the wine delicate minerality, elegant tension, and balanced structure—forming the aromatic foundation of this refined and fresh rosé cuvée. The harmony between soil, exposure, and climate allows Cœur de Rosé to deliver a precise and expressive character.

## IN THE VINEYARD

The estate practices responsible and sustainable viticulture, eschewing systematic interventions in favor of a careful and measured approach. Natural grass cover is controlled and the soil is regularly tilled, while daily observation guides every decision relating to vine care. Biodiversity is preserved at the edges and boundaries of the plots, and the vines benefit from rigorous pruning and meticulous trellising. Finally, the timing of the harvest is carefully chosen, based on the organoleptic balance of the grapes, in order to guarantee the quality and expression of the terroir in each bottle.

## 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

Winemaking at the estate is based on a gentle, hands-off approach, guided by simple but rigorous principles. Pressing is carried out delicately, separating the first press, or "tête de cuvée," while the other fractions are vinified separately. Fermentation takes place in small temperature-controlled vats adapted to each plot, or in 228-liter oak barrels, with bâtonnage for wood aging. Malolactic fermentation is not systematic in vats and occurs spontaneously in barrels. Tastings and blending are carried out with a constant focus on preserving the taste, style, and personality of each cuvée, complemented by extended aging of 2 to 10 years depending on the wine. Riddling, either manual or using a gyropalette, and dosage tailored to each cuvée complete this approach, which is always geared towards the purest expression of the terroir.

## AGEING

Cœur de Rosé Brut is aged on fine lees in bottle for 36 months, following the traditional Champagne method. This extended maturation allows for a harmonious integration of bubbles and deepens the wine's aromatic complexity while preserving its natural freshness. The prolonged lees contact brings suppleness, depth, and added complexity, while refining the wine's texture.

## SERVING

Serve at 10°C (50°F).

## AGEING POTENTIAL

2 to 3 years

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## TASTING

On the palate, Cœur de Rosé Brut reveals a luminous salmon-pink hue, animated by fine and persistent bubbles. The nose opens with fresh, elegant aromas of raspberry, wild strawberry, and cherry, enriched by subtle floral notes. With aeration, hints of pink grapefruit and fresh blackcurrant emerge, followed by delicate notes of brioche and toasted bread. The attack is crisp and vibrant, driven by lively citrus tension. The mid-palate is round and generous, with a silky, fruity texture supported by a saline minerality. The finish is long and fresh, leaving a lasting impression of finesse and purity.

## FOOD PAIRINGS

Cœur de Rosé Brut pairs beautifully with refined and contrasting cuisine, ideal for highlighting its fruity aromas and freshness. As a starter, it complements a mango and lime salmon carpaccio, enhancing the dish's subtle iodine character. It also pairs wonderfully with grilled sea bream with fresh herbs, bringing out the delicacy of the fish. For a richer dish, it's a perfect match for duck breast glazed with red berries. On the sweet side, it shines with a fresh strawberry tart, a light red berry cheesecake, or a raspberry-basil sorbet. These pairings highlight the versatility, elegance, and finesse of this rosé cuvée.

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