



CHAMPAGNE MAURICE GRUMIER

AOP Champagne
Sparkling 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 H el ene 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 cuv ee 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 cuv ee 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 80%, Pinot Noir 20%

LOCATION

The result of four generations of winemaking expertise, this Champagne embodies the heritage of the Grumier family. The Blanc de Noirs is the perfect expression of our family's terroir and the remarkable vineyards of the Vall ee de la Marne. This blend, primarily composed of Pinot Meunier with Pinot Noir, offers a deliciously juicy Champagne with crunchy fruit in its Brut version, and refined finesse and tension in its Extra-Brut style. Ideal for ap eritifs, this great Champagne is crafted to appeal to a broad audience.

Age of vines: 35 years old

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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TERROIR

Champagne Maurice Grumier O ma Vallée Brut draws its character from the deep clay-limestone soils of the Marne Valley, where layers of white limestone alternate with mineral-rich clay. This typical geology provides excellent natural drainage while allowing the vines to access steady water reserves—crucial for harmonious grape ripening. The sun-drenched slopes benefit from natural ventilation that protects the vines and enhances precise aromatic expression. This terroir imparts a delicate structure, fine minerality, and elegant tension to the wine, while supporting both freshness and rich fruit density. The interplay between soil, climate, and exposure gives O ma Vallée its unique aromatic signature and remarkable finesse.

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

O ma Vallée Brut is aged for 60 months on fine lees in bottle, following the traditional Champagne method. This extended maturation refines the texture, develops an elegant mousse, and enriches the aromatic palette. The moderate dosage preserves freshness and highlights the purity of the fruit, resulting in a remarkably balanced palate.

SERVING

Serve to 10°C

AGEING POTENTIAL

2 to 3 years

TASTING

This Champagne, predominantly Pinot Meunier (80%) with a touch of Pinot Noir, stands out for its liveliness and complexity. The nose opens with fresh apple, raspberry, and brioche aromas, enhanced by toasted almond and chalky undertones. On the palate, the mousse is fine and elegant, the attack smooth, leading into a creamy texture and a vibrant, precise finish. Flavors of quince, red berries, and warm buttery notes reveal the depth and balance brought by careful aging.

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FOOD PAIRINGS

At the table, Ô ma Vallée pairs beautifully with refined and contrasting cuisine. It shines as an aperitif with gougères or citrus-marinated salmon tartare, and elevates seafood dishes such as seared scallops or sea bass baked in a salt crust. It also pairs wonderfully with more savory dishes like poultry with morel mushrooms or roasted veal chop. On the cheese board, it enhances the flavors of a ripe Chaource or a well-aged Brie, while for dessert, it reveals all its charm alongside a pear-almond tart or a red fruit pavlova.

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