



# 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 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 Vall ee 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 ap eritif, this great Champagne has broad appeal.

Age of vines: 35 years old

**D.V.P. - DOMAINES & VINS DE PROPRI ET **

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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## TERROIR

Champagne Maurice Grumier Instant Nature Brut is fully expressed through parcels rooted in the clay-limestone soils of the Marne Valley, where limestone ensures excellent water regulation and a steady supply of nutrients to the vines. These deep, living soils provide natural drainage while encouraging strong root development—essential conditions for producing rich, balanced, and expressive grapes. The well-oriented slopes, often facing south to southeast, receive optimal sunlight throughout the growing season, promoting aromatic maturity in the Champagne grape varieties. The combination of these geological and climatic features imparts the wine with delicate minerality, elegant tension, and a harmonious structure—the foundation of Instant Nature Brut's singular personality.

## 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

Instant Nature Brut is aged on fine lees in bottle for 48 months, following the traditional Champagne method. This extended maturation refines the texture, enhances a delicate mousse, and deepens the wine's aromatic complexity. The ultra-low dosage preserves the purity of the fruit and highlights the cuvée's natural liveliness and precision.

## SERVING

Serve at 10°C (50°F).

## AGEING POTENTIAL

2 to 3 years

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## TASTING

### Visual Appearance

The Champagne displays a luminous and fairly dense appearance, with a pale golden hue and pronounced pale yellow reflections. Fine, lively bubbles feed a persistent bead. The visual impression suggests a wine that is both rich and fresh.

### At Nose

The first nose evokes a brisk, iodine-laced breeze and ripe fruits, including bergamot, damson plum, and apple, all beautifully highlighted by soft spices such as cardamom and pepper.

As it opens up, the Champagne reveals deeper layers of linden, licorice, anise, peppermint, pear, quince paste, honey, vineyard peach, fig, sweet almond, toasted bread, and exotic fruits.

### On the Palate

The initial contact is both rich and fresh, with a creamy, well-integrated effervescence. The Champagne reveals a juicy, enveloping fruit character supported by citrusy acidity lemon and pomelo in particular.

The mid-palate is structured around a clay-driven minerality that provides fruity volume, salinity, tactile breadth, chewiness, and a gourmet appeal.

The presence of reserve wines adds polish and depth to the wine's concentration, helping balance the structure despite the absence of dosage.

The finish is both mellow and indulgent, offering a lasting savory sensation with a lingering tactile imprint and a final touch of spice gently carried by the ever-present sea breeze.

## FOOD PAIRINGS

This Champagne is an exceptional partner for refined and nuanced food and wine pairings. Its liveliness and aromatic purity highlight the delicacy of hollow oysters accompanied by bergamot jelly, emphasizing the dish's salty and tangy notes. When paired with oven-roasted blue lobster, it reveals its full depth and balance, while the duo of white and green asparagus, accompanied by haddock mousse and a hazelnut crumble, benefits from the freshness and minerality of the Champagne, which enhances the delicate texture of the vegetables and the slight smoky touch of the fish. Finally, with an orange-glazed guinea fowl supreme with acacia honey and soy sauce, its fine bubbles and natural tension perfectly balance the sweet and savory flavors and aromatic richness of the dish, offering a harmonious and elegant gastronomic experience.

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