



# CHAMPAGNE MAURICE GRUMIER

AOP Champagne  
Sparkling Brut

**DVP** | DOMAINES  
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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

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 Vallée 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 apéritifs, this great Champagne is crafted to appeal to a broad audience.

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 Réserve Perpétuelle Brut comes from parcels planted on the clay/limestone slopes of the Marne Valley, where deep limestone combined with mineral-rich clay ensures excellent drainage and consistent water availability. These soil conditions allow the vines to develop deep root systems and reach optimal aromatic maturity, supported by generous sun exposure. The terroir imparts natural tension and subtle minerality that structure the grapes while preserving freshness and aromatic finesse. This geological foundation gives the wine a balanced and complex profile, where fruit purity is enhanced by elegant precision—an unmistakable signature of high-quality Champagne terroirs.

## 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

Réserve Perpétuelle Brut is aged according to the traditional Champagne method, with extended bottle aging on fine lees for 60 months. During this prolonged maturation, the wine develops aromatic depth and an exceptionally delicate effervescence. Lees aging refines the texture, enriches the aromatic palette, and allows the bubbles to integrate seamlessly.

## SERVING

serve at 10°C

## AGEING POTENTIAL

2 to 3 years

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## TASTING

The Champagne has a bright, fairly dense appearance, with a light straw yellow color and brilliant straw yellow highlights. It is enlivened by fine, lively bubbles that feed a persistent collar. The visual impression suggests a fresh and nuanced wine. The initial nose expresses this freshness against a backdrop of lemon and tart apple, enhanced by notes of honeysuckle, lime blossom, and smoky clay. Aeration reveals notes of mango, clementine, raspberry, ginger, toasted hazelnut, heady and intoxicating rose, pomegranate, fresh fig, blueberry, licorice, peppermint, plum, with hints of roasted notes and sweet spices such as cardamom and star anise. The palate is rich and fresh with a creamy, mellow effervescence. The Champagne develops a pulpy, enveloping fruitiness, supported by lemon and grapefruit acidity. The mid-palate is orchestrated around a predominantly sandy-clay minerality that lends fruity volume, frankness, and tactile scope with chewiness and vinosity. The whole releases a lovely salty breeze that soothes the earthy richness on the finish, while leaving its firm, characterful tactile imprint.

## FOOD PAIRINGS

This Champagne is particularly elegant with fish dishes, bringing freshness, finesse, and subtlety to every preparation. It enhances tuna tartare with its liveliness, which balances the delicate texture and salty flavors of the fish, enhances the lightness of a pan-fried or steamed sole fillet, and pairs beautifully with cod Longueuil topped with a dill beurre blanc, where its fine bubbles and tension balance the richness of the sauce while highlighting the delicate aromas of the fish. This pairing highlights the harmony between wine and seafood cuisine, for a gourmet and refined experience.

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