



CHAMPAGNE  
**GROSS**  
HISTOIRE DE FAMILLE DEPUIS 1954

## Cuvée Vieilles Vignes Brut

This expressive, intense cuvée is made from grapes picked from plots that are at least 40 years old, revealing aromas of both fresh and dried fruit.

### ○ LE VIN

- 34% Meunier, 33% Pinot Noir, 33% Chardonnay
- Vintage 2017
- Alcoholic and malolactic fermentation in stainless steel vats

### ○ LES BULLES

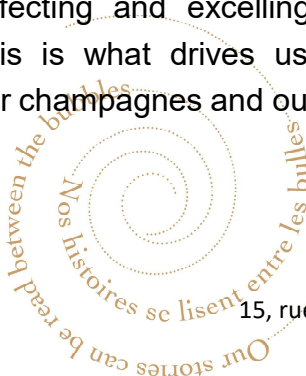
- Bottling: April 2018
- Disgorging: 15 February 2024
- Expedition liqueur with a dosage of 5 g/l
- Production available in bottles (75cl)

### ○ NOTRE EXPLOITATION

Passionate and committed winemakers, our family business has been certified organic since August 2024. Our 1er Cru terroir is located in Jouy-les-Reims, where Pinot Meunier dominates, and in Ecueil, where Pinot Noir is king.

The work in our vines and the quality of our grapes are at the heart of our concerns, because they are the key to producing a champagne that lives up to our expectations and to our Terroir.

Learning, perfecting and excelling in a blend of tradition and innovation: this is what drives us every day, so that you can experience our champagnes and our passion!



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