



CHAMPAGNE
GROSS
HISTOIRE DE FAMILLE DEPUIS 1954

Cuvée Patience Brut réserve- 1^{er} Cru

With its golden colour and long finish, this cuvée has been enhanced by ageing in the cellar to reveal its brioche and toasted aromas.

○ LE VIN

- 48% Meunier, 28% Pinot Noir, 24% Chardonnay
- Harvest 2019 including 31% reserve wines
- Vinification in stainless steel vats
- Alcoholic and malolactic fermentation in stainless steel vats
- Parcels from the Montagne de Reims

○ LES BULLES

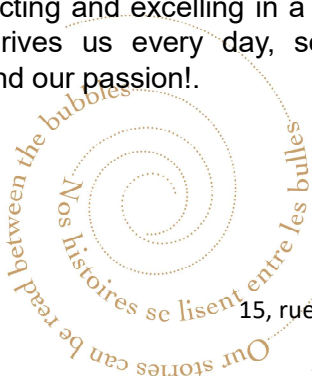
- Bottling: April 2020
- Disgorging: 18 April 2024
- Expedition liqueur with a dosage of 6 g/l
- Production available in bottles (75cl)

○ 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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