



CHAMPAGNE  
**GROSS**  
HISTOIRE DE FAMILLE DEPUIS 1954

## Cuvée Nuance Brut

This cuvée, which has been put aside in our cellars for many years, reveals its fine bubbles and tangy notes with nuance and delicacy.

### ○ LE VIN

- 20% Meunier, 40% Pinot Noir, 40% Chardonnay
- Vintage 2017
- Alcoholic and malolactic fermentation in stainless steel tanks

### ○ LES BULLES

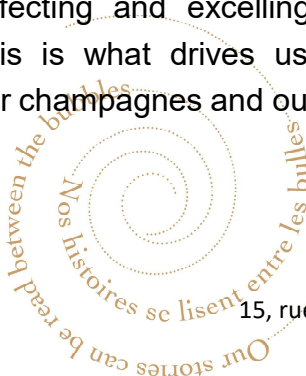
- Bottling : April 2018
- Disgorging: 17 July 2024
- Expedition liqueur with a dosage of 6 g/l
- Production available in bottles (75cl)

### ○ 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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