



CHAMPAGNE
GROSS
HISTOIRE DE FAMILLE DEPUIS 1954

Cuvée Evidence Extra-Brut 1^{er} Cru

This singular cuvée, where liveliness and delicacy come together, will delicately awaken your taste buds to highlight our Terroir.

○ LE VIN

- 44% Meunier, 23% Pinot Noir, 33% Chardonnay
- Harvest 2019 including 21% reserve wines
- Alcoholic and malolactic fermentation in stainless steel vats
- Parcels from the Montagne de Reims

○ LES BULLES

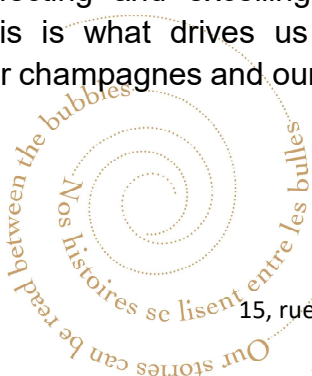
- Bottling: April 2020
- Disgorging: 11 July 2024
- 2 g/l expedition liqueur
- Production available in bottles (75cl)

○ NOTRE EXPLOITATION

Passionate and committed winemakers, our family business has been certified organic since August 2024. Our 1^{er} 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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