



CHAMPAGNE  
**GROSS**  
HISTOIRE DE FAMILLE DEPUIS 1954

## Cuvée L'Initiale Brut- 1<sup>er</sup> Cru

A signature blend of our house, with a predominance of Meunier, this is the cuvée par excellence for celebrations and conviviality, with its fine bubbles, freshness and fruitiness.

### ○ LE VIN

- 42% Meunier, 30% Pinot Noir, 28% Chardonnay
- Harvest 2021 including 39% 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 2022
- Disgorging: 11 October 2024
- 7 g/l expedition liqueur
- Available in bottles (75cl) and ½ bottles (37.5cl)

### ○ 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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