

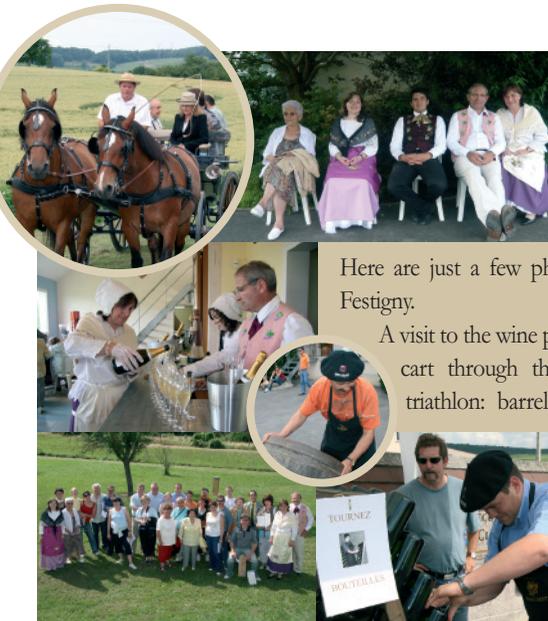


One step in the making of Champagne... One step in the making of champagne...

## WINE HARVEST

At the end of the summer, the grapes have reached the right stage of maturity (= a balance between the sugar and acidity). We can now start the wine harvest, harvesting the fruits of our year long labours. wine harvest is generally done in September over about ten days.

The hand picking of the grapes is obligatory as, according to the legislation for the Champagne appellation, the bunch of grapes must be whole when it arrives at the wine press. This means we can choose the grapes we use, indispensable in the making of a quality Champagne. The grapes are transported carefully to our wine presses.



## A DAY OUT LORiot 2008

Here are just a few photos of our Lorient Day Out on June 28th 2008 at Festigny.

A visit to the wine press and the cellar, followed by a ride on a horse-drawn cart through the vineyards, a Champagne meal, the wine-makers triathlon: barrel race, bottle-turning and cork pulling, quizz about Champagne, wine tasting initiation....

A big thank you to our clients and friends, many of whom came to share these extraordinary moments with us around the sparkling pleasure that we experience with Champagne Michel Loriot.

Memories... Memories... Memories...

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## CONTENTS

EDITORIAL

CUVÉE  
MARIE LÉOPOLD

A PASSION FOR OUR  
HERITAGE

PRESS ARTICLES  
AND AWARDS

CHAMPAGNE  
MICHEL LORiot  
RANGE

WINE HARVEST

MEMORIES 2008

## EDITORIAL

Dear Clients and Friends,

The end of Spring, as the flowers decorate the road sides, and summer is in the air, is the ideal period to give you an update on what's happening at our House.

Starting a new year always presents new challenges.

Our objective, though, is still the same: to satisfy your needs in both the elaboration of our vintages and in our relationships with you.

We are at your disposal and ever ready to welcome you here. We hope you enjoy this update and we send you our best wishes.



Martine and Michel Loriot

Discover... Discover... Discover... Discover...

## CUVÉE MARIE LÉOPOLD

The Cuvée Marie-Léopold was developed to celebrate the centenary of the wine-press installed by Léopold Loriot in 1903. It bears the name of our daughter, an oenologist, who is carrying on the female family tradition in Maison Loriot and following in the steps of Léopold, the founder.

This Cuvée benefits from a dosage (20g of sugar per litre) in the same way as the Champagnes at the beginning of the 20th century.

This vintage has a particularly feminine appeal, at once made to charm when taken as an aperitif, delicious with foie gras and enchanting when accompanying a dessert.



## A PASSION FOR OUR HERITAGE

**1903: Léopold Loriot** (1867-1939), grape supplier for the Champagne house of Epernay, installed the first wine press in the village (exhibited in our cellars).

**1931: Germain Loriot**, son of Léopold, designed these first 300 bottles of Champagne, this was the beginning of Champagne Loriot of Festigny.

**1952: Henri Loriot**, Michel's father, extended the vineyard to more than 3 hectares. The entire harvest was devoted to the production of Champagne Loriot.

**1977: Martine and Michel Loriot** took over the family vineyard and developed the business throughout France and throughout the world.

**2008** : The younger generation: **Marie Loriot** and her future husband **Alban** joined Martine and Michel in the family Domain to write the next chapter...



*Our range... Our range... Our range... Our range... Our range...*

## DISCOVER THE MICHEL LORIOT CHAMPAGNE RANGE



RÉSERVE  
BRUT  
BLANC DE  
NOIRS

Pinot Meunier  
Champagne with a  
round fruity flavour  
to delight family and  
friends.



PRESTIGE  
BRUT

A subtle blend of  
Pinot Meunier and  
Chardonnay. A  
sophisticated,  
elegant Champagne,  
ideal served as an  
aperitif or at a  
reception.



SÉLECTION  
EXTRA BRUT

A sensation of  
finesse, freshness  
and vivacity for this  
Champagne which  
lends itself to being  
served as an aperitif  
or with a tray of  
oysters.

*We are writing these few lines to thank you for your loyalty...*

## PRESS ARTICLES AND AWARDS

As proof of its quality, Meunier Loriot have once again received awards from wine professionals:

**Gold medal:**

Concours Vignerons Independants 2009

**Deux Prix Vinalies:**

Concours des Oenologues de France 2008

**Gold and Silver medals:**

Concours Champagne Epernay 2008

**GAULT MILLAU 2009 - Meunier**

'...densely fruity...succulent hints...an earthy minerality...'

**LE GUIDE HACHETTE DES VINS 2009 - Dry Rosé**

'...red fruit nose...acid freshness'

**LA TRIBUNE.FR 2008 - Dry 2004 Vintage**

'..most delicious...complex..voluptuous'

**TASTED 2008/2009 - Pinot Meunier Vieilles Vignes**

'..generous and fruity...'

**VSD 2008 - Extra Dry**

'Fruity with a hint of spice...'

**NATIONAL HUNTING REVIEW 2008 - Dry Reserve**

'...a lovely winery taste...'



ROSÉ  
BRUT

Champagne with a  
red fruit nose,  
perfectly adapted to  
accompany white  
meat or a fruit tart.



MARIE  
LÉOPOLD  
SEC

A particularly  
feminine Cuvée,  
delicious with foie  
gras or  
mouthwatering with  
the soft, sweet taste  
of a dessert.



MILLÉSIME  
BRUT

A unique  
Champagne,  
sophisticated yet  
powerful, the perfect  
match to your  
gourmet meals.



BLANC DE  
BLANCS

Chardonnay  
numbered vintage,  
lightly perfumes with  
fresh fruit.

PINOT  
MEUNIER  
VIEILLES  
VIGNES

The star of the House,  
this Champagne  
comes from vines that  
are more than 60 years  
old, its voluptuousness  
will take your breath  
away.

