



CHAMPAGNE

GERIN

& FILS

# HISTORY

- 5 generations of vinegrowers : transmission of their values and traditions over the years
- Creation of Champagne Gerin et fils brand in 1980
- Aquisition of Gerin House in 2014
- Arrival of Philippe GANTOIS at the management oh the Champagne House in 2017
- New Logo



# VINEYARD



- 5 ha 30 of own
- located close to the Mountain of Reims in the Ardre Vallee
- Double environmental certification : HEV 3 (High Environmental Value level 3) and SVC (Sustainable Viticulture in Champagne)
- Reasoned way of the vineyard

# INFRASTRUCTURE

## Production Site

- located close to Epernay, in Mareuil sur Ay
- From reception of the musts to commercialization



## Pressing Site

- located close to the Gerin Vineyard, in Brouillet
- From the reception of the grapes to the musts



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# VINIFICATION

- Harvest by Hand with sorting of the grapes
- Plot vinification
- Small volume thermo-regulated vats (3 to 60 hl) and oak barrels and tuns (2.25 hl to 50 hl)
- Control of the sanitary state of the grapes at harvest and of the wines throughout the champagne production process



# SPECIFICITY OF THE HOUSE



- Bottling exclusively in special bottles
- Plot vinification: to express the typical characteristics of the terroir specific to each plot
- Selective grape supply : Our grands crus are selected from the terroirs of Bouzy, Chouilly and Mailly Grand Cru
- Labeling and riddling by hand for the premium cuvées

# HOUSE NEWS AND PROJECT

- Participation in Prowein and Wine Paris fairs
- Construction of a new space in the green lung of Epernay: showroom, cellar and wine tourism spaces
- Consolidation of the various entities of the group under the name "Nos Belles Terres Sélection d'Excellence"



# ENVIRONMENTAL COMMITMENTS AND PROJECTS



- Reasoned way of the vineyard
- Recycling of all waste related to the activity
- Recovery of our winemaking by-products and recycling by specialized services
- Our printer has the imprim' vert label
- Recycling project for our champagne bottles: transformation into a candle made with soy wax through a specialized company.
- Project to improve our skins with more ecological materials



# MEDALS



# CUSTOMERS AND PERSONALIZATION



Hôtel de Matignon



Restaurant Le Grand  
Contrôle d'Alain Ducasse



Crazy Horse

# TEAM GÉRIN

**Philippe GANTOIS**  
Director



**Michelle**  
Administrative Assistant



**Chloé**  
Oenologist, cellar master

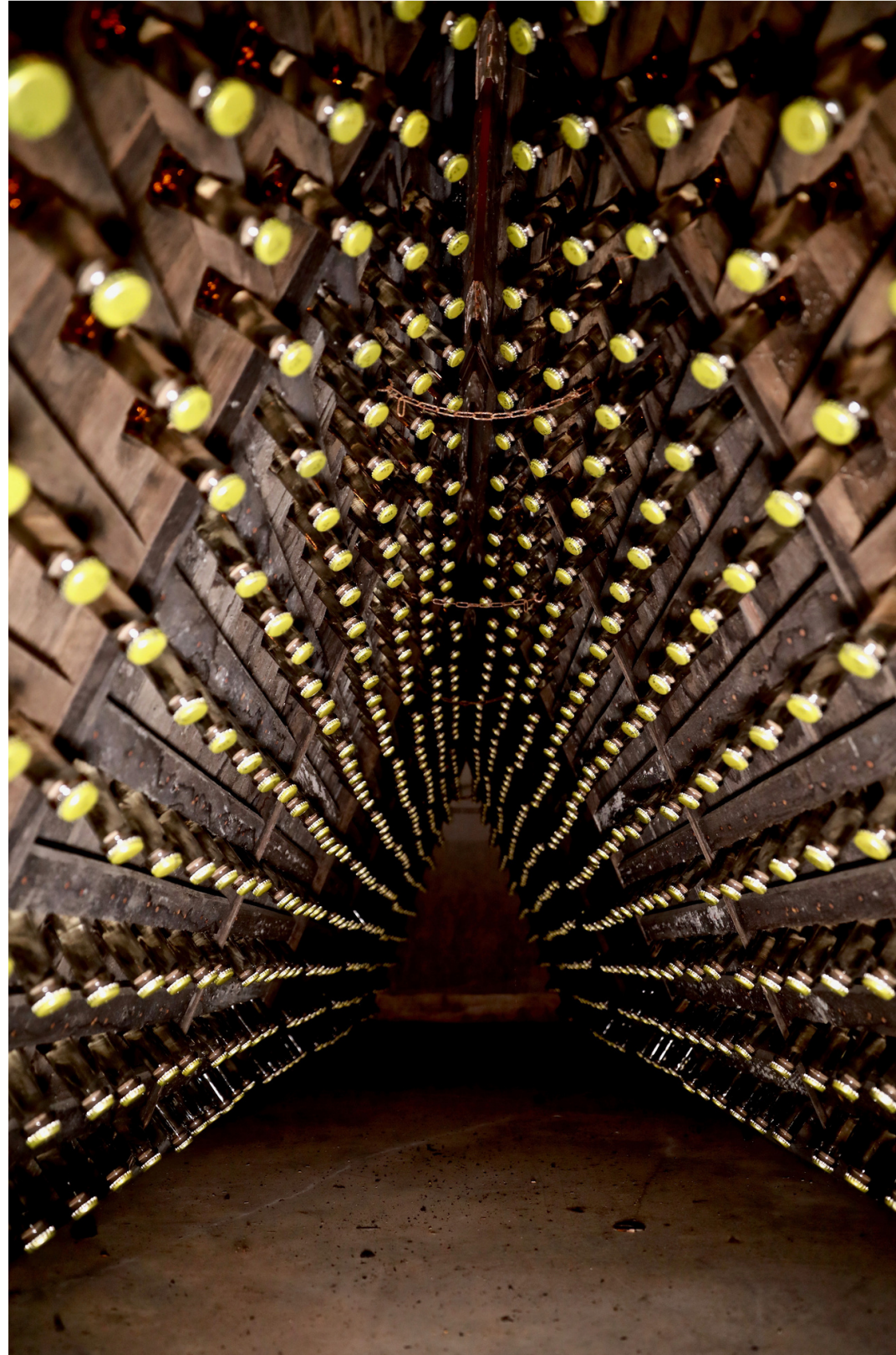


**Tom**  
Cuviste, assistant cellar manager



**Patricia**  
Versatile employee, dressing manager





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