

THE
CLASSICS

SÉLECTION

FRUITY, FRESH, WELL BALANCED

Worthy ambassador of our Champagne House, perfect reflection of its style, this Champagne is selected by more than 50 Embassies around the world. An inevitable classic on which the Maison wishes to be judged.

BLENDING

70% pinot noir 30% chardonnay

TASTING NOTES

TO OBSERVE

A pretty pale golden yellow in color rippling with fine, persistent bubbles. Bright, luminous and limpid.

TO BREATHE

The nose evokes happiness - a lively alliance of delicious floral and fruity notes, of acacia, hawthorn, peach, pear and apricot.

TO APPRECIATE

The taste is pleasant and refreshing with a nice balance of acidity and maturity.

The same fruit components and deliciousness of the nose are found again on the palate, with toasted and spiced notes.

PAIRING FOOD & CHAMPAGNE

To be served as an aperitif to accompany hors d'oeuvres and for toasting with friends.

WINE MAKING PROCESS

Blending of four to five vintages, 20% of reserve wine.

This Champagne is composed of only the cuvée (first press).

Alcoholic fermentation at 16°C and malolactic fermentation at 18°C in stainless steel temperature controlled vats.

Ageing of 22 months minimum.

BRUT DOSAGE at 9 gr/l with a «liqueur d'expédition» coming from finished bottles of Champagne.

AWARDS

Guide Hachette des Vins 2013, 2011, 2009

IWSC : Silver 2014, Silver 2011, Gold best in class 2009, Trophee 2009

AWSA : Gold 2016

Mundus Vini : Gold 2010

Japan Wine Challenge : Silver 2011

Gilbert & Gaillard : Gold 2013

Guide Dussert Gerber : 2013



« To be shared at any moment, it is the most universal of the range to celebrate small and large successes. »

JEAN-CHRISTOPHE GREMILLET, CELLAR MASTER

CHAMPAGNE
GREMILLET
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