

## Ambassadeur Brut, Magnum, Champagne Gremillet



<b>Product code</b>	GM02NVSF
Grapes	Chardonnay, Pinot
	Meunier, Pinot Noir
Country	FRANCE
ABV%	12.5
Case Size	3
<b>Closure Style</b>	Cork
Producer	Champagne
	Gremillet
Vintage	NV



## Tasting Notes

Showing fine mousse in the glass and fresh floral aromas mixed with characteristic toasty yeast overtones, balanced by richer fruit and classic baked biscuit flavours, with a crisp citrus finish. Awarded IWSC Best in Class Trophy 2009. "THE EYE: A pretty pale golden-yellow rippling with fine, persistent bubbles. Bright, luminous and limpid. THE NOSE: the nose evokes happiness - a lively alliance of delicious floral and fruity notes, of acacia, hawthorn, peach, pear and apricot. THE MOUTH: 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 spicy notes."

## Winemaking

Method traditional

## Awards

JAMES SUCKING 92POINTS
WINE ENTHUSIAST 90/100
JAMES SUCKING 90POINTS
OIWSC 92POINTS
GILBERT & GAILLARD INTERNATIONAL
CHALLENGE 2021
SWA GOLD 2021
2023 DECANTER 90 POINTS
2020 DECANTER SILVER