



Ambassadeur Brut, Magnum, Champagne Gremillet



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."

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

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



Vegetarian