

Ambassadeur Brut, Champagne Gremillet

Champagne, France



Product code	GM02NVSC
Grapes	Chardonnay, Pinot Meunier, Pinot Noir
Country	FRANCE
ABV%	12.5
Case Size	6
Closure Style	Cork
Producer	Champagne Gremillet
Vintage	NV



Vegetarian



CHAMPAGNE
GREMILLET

Producer

Located in Balnot-sur-Laignes, 45km from Troyes, the historic capital of Champagne, and next to Les Riceys, the largest Champagne growing commune and the only one to produce the region's third AOC. The majority of Gremillet's 40ha of vines are planted in an area called Côte des Bar, 75% being Pinot Noir on limestone/clay soil over steep, sun drenched hillsides, bringing out the full strength and fruit of the Pinot Noir. To gain extra, expressive flavours, Gremillet bottle age all their Champagnes on average 25% longer than AOC rules: 22 months for the NV and 4 years for the vintage. Awards come frequently with the Blanc de Noirs winning three Golds over the last year, including the prestigious IWSC Gold. Since its introduction, the Blanc de Noirs has been an outstanding success.

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