TINDAL
WINE MERCHANTS

Brut Rosé, Champagne Gremillet

Champagne, France



Product code	GMo4NVSC
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

A brilliant, luminous salmon pink; imposing, generous nose with whole basket of red fruit rounded off with sensual notes of vanilla and spices. The delicious flavour and aromatic freshness can only rival its elegance. "EYE : A beautiful salmon pink colour with copperish hues that reveal its brightness and luminosity. THE NOSE : The nose is imposing and generous. It offers a whole basket of sun-drenched red and black berries : strawberries, raspberries, blackberries, blackcurrants, red cherries and redcurrants. THE MOUTH : The taste is full, mellow and fleshy, a perfect balance of flavors and softness. The intense richness of the fruit is amplified by its fine bubbles. Its luscious flavor and the freshness of its aromas can only be rivalled by its elegance."

Winemaking

Method traditional

Awards

2023 DECANTER 90 POINTS
2020 DECANTER SILVER
IWSC 2021 90 POINTS
2020 SWA SILVER

B4 Centrepoint, Rosemount Business Park, Ballycoolin. Co. Dublin, D11 KH50
Tel:+353 (0) 1 866 5680 | Email: sales@tindalwine.com | www.tindalwine.com