

## Le Millésimé, Champagne Gremillet

Champagne, France



<b>Product code</b>	GMo8NVSC
<b>Grapes</b>	Chardonnay, Pinot Meunier, Pinot Noir
<b>Country</b>	FRANCE
<b>ABV%</b>	12.5
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	Champagne Gremillet
<b>Vintage</b>	2018



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

Attractive golden yellow color, bright and sparkling. Fine, vigorous bubbles. THE NOSE : The nose is very expressive, even loquacious, telling tales of a wonderful summer and the merry laughter of the grape-harvesters, bearing baskets of ripe fruit and armfuls of flowers. On the palate, the wine is full-bodied and voluptuous, provoking gasps of pleasure, thanks to a good balance between its delicate sparkle and subtle, caressing blend of fruity, floral flavors. The lingering aftertaste leaves a delicious memory.

### Viticulture

Cote des Bar

### Winemaking

100% Pinot Noir harvest 2017 selected grapes only.  
Winemaking process: 1st Press only. Fermentations:  
Thermoregulated stainless steel vats



## Awards

THE DRINKS BUSINESS GLOBAL PINOT NOIR  
MASTERS GOLD 2023

THE DRINKS BUSINESS GLOBAL PINOT NOIR  
MASTERS SILVER 2020

THE DRINKS BUSINESS GLOBAL PINOT NOIR  
MASTERS SILVER 2022

M'EDAILLE D'ARGENT PARIS 2020

LE GUIDE HACHETTE DES VINS 2023