

Cuvée Prestige Brut, Champagne Gremillet

Champagne, France



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

Round, gourmet and sumptuous. All the power and character of a Blanc de Noirs worthy of the name. Rare and bolder, its spirit and complexion will leave no one indifferent.

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| Product code | GM10NVSC |
| Grapes | Chardonnay, Pinot Meunier, Pinot Noir |
| Country | FRANCE |
| ABV% | 12.5 |
| Case Size | 6 |
| Closure Style | Mushroom Cork |
| Producer | Champagne Gremillet |
| Vintage | NV |



Organic



Vegetarian


CHAMPAGNE
GREMILLET