

THE
CLASSICS

ROSÉ D'ASSEMBLAGE

ELEGANT, SUBTLE, FRUITY

*The last born of the range with
the zéro dosage, it is a champagne
for pure pleasure, convivial,
it delights every palate.*

BLENDING

70% pinot noir, 30% chardonnay

TASTING

TO OBSERVE

A beautiful salmon pink color with copperish glints that revealing its brilliance and luminosity.

TO BREATH

The nose is imposing and generous. It offers a whole basket of sun-drenched red and black fruits : strawberries, raspberries, blackberries, blackcurrants, red cherries and redcurrants.

TO APPRECIATE

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 delicious flavor and the freshness of its aromas can only rival its elegance.

PAIRING FOOD & CHAMPAGNE

I would be daring enough to serve it with meat, such as pigeon, quail or duck with mixed spring vegetables or a fruit mousse.

WINE MAKING PROCESS

Blending of four to five vintages, 20% of reserve wine.

Made of 10% of red wine.

Only the cuvée (first press) enter into the composition of this champagne.

Alcoholic fermentation at 16° et malolactic fermentation à 18° in stainless steel temperature controlled tanks.

Aging of 22 months minimum.

BRUT DOSAGE at 9 gr/l with a «liqueur d'expédition» coming from terminated bottles of champagne.



*« I wanted the rosé version
of our brut sans année, which is to
my mind the most beautiful blend in
Champagne. »*

JEAN-CHRISTOPHE GREMILLET, CELLAR MASTER


CHAMPAGNE
GREMILLET
