

THE
PURES

BLANC DE BLANCS

MINERAL, REFINED, DISTINGUISHED

Captivating and seductive, it is the perfect example of a Champagne for great tables. Its lightness will sublimate your finest dishes.

BLENDING

100% Chardonnay

TASTING NOTES

TO OBSERVE

Sublime pale golden color with delicate greenish glints. Handsome, fine, long-lasting creamy bubbles, with a regular slow flow.

TO BREATH

The nose is a bouquet of flowers in full bloom that invites to a second breath, with white hawthorn and honeysuckle blossoms, rose hips, followed by multicolored roses and peonies further revealing fresh hints of citrus fruit and citronella. Upon airing it opens slowly to reveal notes of bread, caramel and of candied fruit...

TO APPRECIATE

On the taste we find the same charming aromas as on the nose as we are carried away by this floral magic, perfect harmony between the wine and its "liqueur". Its long, fragrant finish underlines its wonderful charm.

PAIRING FOOD & CHAMPAGNE

To be served with white flesh oven baked fish or poached Turbot with a "sauce hollandaise".

WINE MAKING PROCESS

Blending of four to five vintages, 20% of reserve wine. This Champagne is composed of only the cuvée (first press).

Alcoholic fermentation at 16°C and malolactic fermentation at 18°C in stainless steel temperature controlled vats.

Ageing of 30 months minimum. BRUT dosage at 9 gr/l with a «liqueur d'expédition» coming from finished bottles of Champagne.

AWARDS

Wine Enthusiast : 90/100

Wine Spectator : 91/100

IWSC : Silver 2013, gold best in class 2010, Gold 2009

AWSA : Gold 2016

Gilbert & Gaillard : Gold 2016, 2013

Decanter : 3 stars, Silver 2014

Mundus vini : Gold 2015

Meilleur Chardonnay du monde : Silver 2016



*« Its freshness makes for an easy-
drinking Champagne, and the
irresistible urge for another sip »*

JEAN-CHRISTOPHE GREMILLET, CELLAR MASTER

CHAMPAGNE
GREMILLET
