

THE
PURES

BLANC DE NOIRS

ROUND, GOURMET, 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.*

BLENDING

100% Pinot Noir

TASTING NOTES

TO OBSERVE

Elegant pale golden color with hints of amber, bright, luminous and limpid. A creamy mousse rim with fine bubbles.

TO BREATHE

A delightful nose, an abundance of fruit and sun. The Pinot Noir reveals its full pallet of aromas, especially quince embellished with fine spicy almost peppery notes.

TO TASTE

The taste is rich, full-bodied and voluptuous, quite satisfying and thirst quenching all while inducing us to indulge further.

PAIRING FOOD & CHAMPAGNE

Accompanies equally well a roast sea bass, a filet of venison as a warm fruit tart with caramelized fruit.

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.

Aging of 30 months minimum.

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

AWARDS

Wine Spectator : 90/100

Mondial du Pinot : Gold 2016, Silver 2014, Gold 2011

Guide hachette des Vins : 2012, 2011, 2009

IWSC : Gold 2016, Silver 2014, Silver 2011

IWC : Silver 2015, Silver 2014

Global PN Master : Gold 2016, Silver 2013

Champagne & Sparkling Wine World Championships : Gold 2016

Guide Dussert Gerber : 2013



*« The most exquisite expression of
our terroir combined with the
expertise of the House. »*

JEAN-CHRISTOPHE GREMILLET, CELLAR MASTER

CHAMPAGNE
GREMILLET
