Champagne Gremillet Ambassadeur Brut (37.5cl) NV

FCM304NV

Champagne Gremillet

— Champagne, France

A stunning Champagne that delivers on all fronts!

Production

The vineyards, situated in the southern reaches of Troyes achieve greater ripeness which leads to a richer fruit and classic baked biscuit flavours mixed with characteristic toasty yeast overtones. Only the first, lightest pressings are used, as is usual for fine Champagne. Classic slow second fermentation in bottle followed by maturing on the lees for at least 18 months before being disgorged and released for sale.

Tasting note

Fresh floral aromas combine with characteristic sweet brioche overtones, balanced by peach skin and baked biscuit flavours with a crisp citrus finish.

Food Match

Drinks very nicely well chilled on its own of course, but also recommended with light nibbles, salads and simple fish dishes.

ABV:
12.50%

Case/Bottle Size:
6x 37.5cl

Closure:
Cork

Wine Type:
Sparkling

Category:
Sustainable

Appellation:
AOP Champagne

Grape Varieties:
Pinot Noir 70%, Chardonnay 30%

Suitable for:
Vegetarian