Champagne Gremillet Blanc de Noirs Brut NV

FCM307NV

Champagne Gremillet

— Champagne, France

'Excellent wine' according to Decanter; this gold medal winner has ripe fruit (the Gremillet family vineyards are in the Aube in south of Champagne) and is aged for a minimum of 30 months before disgorgement. A rich and elegant Champagne made exclusively from Pinot Noir.

NV Vintage

Decanter World Wine Awards Silver 2022

IWSC Bronze

2024 Decanter World Wine Awards Bronze 2024

Production

The vineyards, situated in the southern reaches of Troyes, achieve greater ripeness which leads to 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 is followed by maturation on its lees for two and a half years before being disgorged. All Gremillet Champagnes undergo malolactic fermentation.

Tasting note

Showing a fine mousse in the glass and characteristic toasty yeast aromas, boosted by fuller fruit and more structure than the Brut Selection. Rich but elegant, with classic baked biscuit flavours and welcome burst of acidity on the finish.

Food Match

Although delicious on its own, well chilled, or with light bites and simple fish dishes, this Champagne's richer, more mature, yeasty complexity should also cope with stronger-flavoured fish such as mackerel or smoked salmon, and creamy or wine-based sauces.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Wine Type:
Sparkling

Category:
Sustainable

Appellation:
AOP Champagne

Winemaker:
Jean-Christophe Gremillet

Grape Varieties:
Pinot Noir 100%

Suitable for:
Vegetarian

Bottle Barcode:
3414330000031