Champagne Gremillet Zéro Dosage Brut Nature NV

FCM309NV

Champagne Gremillet

— Champagne, France

A pure, vivacious expression of the Brut Nature style

NV Vintage

Decanter World Wine Awards Bronze 2023

Production

A blend of four to five vintages and 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 vat followed by ageing for 30 - 36 months. Brut Nature Dosage at 2 gr/l with a «liqueur d' expédition» coming from finished bottles of Champagne

Tasting note

A delicate nose with aromas of blossom, dried fruit, hazelnut and almond with some fine herbaceous notes too. The taste is rich and luscious with a perfect balance between the lively acidity and rounded flavours.

Food Match

To be served with first courses such as lobster or crayfish with creamy sauces and scallops.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Wine Type:
Sparkling

Category:
Sustainable

Appellation:
AOP Champagne

Grape Varieties:
Chardonnay 50% Pinot Noir 50%

Suitable for:
Vegetarian

Bottle Barcode:
3414330000062