Champagne Gremillet Blanc de Blancs NV

FCM312NV

Champagne Gremillet

— Champagne, France

Classy, richly flavoured stylish Champagne

NV Vintage

Decanter World Wine Awards Gold 2023

Production

A blending of four to five vintages, with 20% of reserve wine. This Champagne is composed of only the cuvée (first press). Cool alcoholic and malolactic fermentations take place in temperature-controlled vats and once in bottles, ageing lasts for 30-36 months. The brut dosage is 9 gr/l with the «liqueur d'expédition» coming from finished bottles of Champagne.

Tasting note

Creamy aromas mixed with characteristic toasty yeast overtones are complemented by ripe mature fruit and classic baked biscuit flavours with a classy long finish.

Food Match

This slightly richer style is delicious with scallops, grilled turbot or serve as an aperitif with olives and charcuterie

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Wine Type:
Sparkling

Category:
Sustainable

Appellation:
AOP Champagne

Winemaker:
Jean-Christophe Gremillet

Grape Varieties:
Chardonnay 100%

Suitable for:
Vegetarian

Bottle Barcode:
3414330000048