Champagne Gremillet Brut Vintage (Gift Box) 2017

FCM3142017

2015 Vintage

IWSC Silver 2022

Champagne Gremillet

— Champagne, France

Approachable yet very proper vintage Champagne and perfectly expressing the very particular character of Pinot Noir from the Aube.

Production

Vines are mainly planted in the Cà´te des Bars on limestone-clay soil on steep, sun-drenched hillsides. The first-press juice is fermented in temperature-controlled stainless steel vats (16° for the alcoholic and 18° for the malolactic) followed by secondary fermentation in bottle. The wine is then matured on lees for a minimum of 5 years, and disgorged with a 9g/l 'liquer de dosage' made from their own finished wine.

Tasting note

Fine persistent 'bulles', lovely nose - a mix of ripe Pinot fruit and classic baked biscuit, the palate has Gremillet's charactersitic gentle, ripe fruit, some nice complexity balanced with a long fresh finish. Approachable yet very proper vintage Champagne and perfectly expressing the very particular character of Pinot Noir from the Aube.

Food Match

Pair with rich fish dishes

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:
3414330001175