Champagne Gremillet Ambassadeur Rosé Brut NV

FCM316NV

NV Vintage

Champagne Gremillet

— Champagne, France

Decanter World Wine Awards Silver 2023

Fine, full-flavoured rosé Champagne from a Pinot Noir specialist in the Aube.

Production

The Pinot Noir grapes are pressed for up to 2 hours to extract the jus de presse, then vinified and blended to give this delicate and delicious rosé Champagne. Champagne must age for a minimum of 15 months before release. Gremillet age all their Rosé Champagnes for a minimum of 22 months to ensure that the wines are not too young and have married all the elements.

Tasting note

A delicate yet rich, Pinot Noir-based rosé from a Pinot Noir specialist, this has a fine mousse, wonderful texture and deliciously tangy finish. Beautiful!

Food Match

Delicious chilled as an aperitif but also a fine food match with roast duck, grilled prawns and fresh berry desserts.

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 70%, Chardonnay 30%

Suitable for:
Vegetarian

Bottle Barcode:
3414330000024