Champagne Gremillet Ambassadeur Brut (Magnum) NV

FCM323NV

Champagne Gremillet

— Champagne, France

A magnum sized version of Gremillet's stunning, flagship Champagne.

Production

The vineyards, situated in the southern reaches of Troyes achieve greater ripeness which leads to a 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 followed by maturing on the lees for at least 22 months before being disgorged and released for sale.

Tasting note

Fresh floral aromas combine with characteristic sweet brioche overtones, balanced by peach skin and baked biscuit flavours with a crisp citrus finish.

Food Match

Drinks very nicely well chilled on its own of course (but not on your own - this is the sociable drink par excellence after all!), but also recommended with light nibbles, salads and simple fish dishes.

ABV:
12.50%

Case/Bottle Size:
6x 150cl

Closure:
Cork

Grape Varieties:
Chardonnay 30% Pinot Noir 70%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens