Champagne Gremillet Forget-me-not Brut [Organic] NV

FCM325NV

Champagne Gremillet

— Champagne, France

NV Vintage

International Wine and Spirit Competition Silver 2024

Decanter World Wine Awards Silver 2024

Gilbert et Gaillard 90 points 2024

Production

After three years of conversion, Gremillet now has six hectares of organically certified vines. Although they have been making organic Champagne since 2011 using grapes from other growers, it wasn't until 2019 that they were able to use their own fruit. In Latin, the name for the Forget-me-Not flower is Myosotis, which is a synoym of the word gremillet and so for some time the family have wanted to dedicate a cuvée to this pretty blue flower and symbol of fidelity, eternal love and hope. After spending 24 months on the lees the wine is disgorged and the dosage is 9g per litre.

Tasting note

Ripely fruited on the nose with some subtle hints of vanilla and undergrowth followed by a palate that is full and juicy with a fine persistent mousse. A flavoursome and elegant cuvée.

Food Match

Great with fuller flavoured fish like red mullet or wild fowl such as woodcock, wood pigeon, duck or guinea fowl.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Wine Type:
Sparkling

Category:
Organic/Sustainable

Appellation:
AOP Champagne

Winemaker:
Jean-Christophe Gremillet

Grape Varieties:
Pinot Noir 80%, Chardonnay 20%

Suitable for:
Vegetarian