

EVERY SINGLE SUCCESS DESERVES A GREMILLET



CHAMPAGNE
GREMILLET

[#champagnegremillet](https://www.instagram.com/champagne_gremillet)



The Gremillet family, from left to right :
Jean-Christophe, Anne, Arlette et Jean Michel



OUR HISTORY

THIS IS ONLY in 1979 that my Father started to create our own Maison de Champagne.

His first endeavours were in the export market, with a particular focus on the diplomatic network: a sector which continues to show us its trust, with no fewer than 50 French Embassies and Consulates around the world choosing Gremillet for their prestigious receptions. At the French Guiana Space Centre, every successful launch of an Ariane rocket is celebrated with a glass of Gremillet Champagne. In total, one bottle of Gremillet is enjoyed every 80 seconds all over the world.

Today, my Father's dream of owning a family-run Champagne estate has become reality, as both my brother Jean-Christophe and I have joined the business with our respective spouses, Karine and Stephane. We are incredibly proud of what we have accomplished, and are working hard together to continue the success of our venture.

OUR CHAMPAGNES

FRESHNESS and Elegance are the key words for our Champagnes; While they are made abiding by strictly traditional methods, we also benefit from using the most modern winegrowing and winemaking techniques, ensuring that through our different blends, Gremillet is a perfect expression of this exceptional winegrowing area: Champagne.

Our blends come exclusively from the first pressing, of the highest quality, which we call "Cuvée".

For a more expressive palate of flavors and the perfect ripeness, our Champagnes have a longer ageing process than the AOC rules suggest – 22 months for our non-vintage Champagnes.

By popular demand and our goal to provide top quality, we only make our dosage liqueurs with the wine from finished bottles, and, to make the process perfect;

We only dispatch our Champagnes after 3-6 months of disgorgement, after which we consider them to be optimal to drink.

THE VINEYARD

OUR ESTATE is located in Balnot sur Laignes (45 km from the historic capital of Champagne, Troyes) and next to the largest Champagne growing area of Les Riceys, which is the only village to produce the third AOC of the region, "Rosé des Riceys". Covering 40 hectares, the majority of our vines are planted in an area called Côte des Bars. 75% of the vines are Pinot Noir which are planted in limestone-clay soil on steep, sun-drenched hillsides, bringing out the full strength and fruity flavor of this varietal.

Thanks to the ambition, work and dedication of its founders, the Estate has grown rapidly. To sustain our sales of nearly 500,000 bottles per year, and in support of our upstream activity, our estate optimizes its blends with Chardonnay from Montgueux, Cramant or Bethon through grape supply. Every year, 40 hectares is entrusted to us by 60 partner winegrowers.

Anne Gremillet



THE
CLASSICS

SÉLECTION

FRUITY, FRESH, WELL BALANCED

*Worthy ambassador of our Champagne House, perfect reflection of its style, this Champagne is selected by more than 50 Embassies around the world.
An inevitable classic on which the Maison wishes to be judged.*

BLENDING

70% pinot noir 30% chardonnay

TASTING NOTES

TO OBSERVE

A pretty pale golden yellow in color rippling with fine, persistent bubbles. Bright, luminous and limpid.

TO BREATHE

The nose evokes happiness - a lively alliance of delicious floral and fruity notes, of acacia, hawthorn, peach, pear and apricot.

TO APPRECIATE

The taste is pleasant and refreshing with a nice balance of acidity and maturity.

The same fruit components and deliciousness of the nose are found again on the palate, with toasted and spiced notes.

PAIRING FOOD & CHAMPAGNE

To be served as an aperitif to accompany hors d'oeuvres and for toasting with friends.

WINE MAKING PROCESS

Blending of four to five vintages, 20% of reserve wine.

This Champagne is composed of only the cuvée (first press).

Alcoholic fermentation at 16°C and malolactic fermentation at 18°C in stainless steel temperature controlled vats.

Ageing of 22 months minimum. BRUT DOSAGE at 9 gr/l with a «liqueur d'expédition» coming from finished bottles of Champagne.

AWARDS

Decanter Asia : Gold 2018, silver 2016

IWSC : Silver 2018

AWSA : Silver 2018, Gold 2016

Bettane & Dessauve : 2015

« To be shared at any moment,
it is the most universal of the
range to celebrate small and
large successes. »

JEAN-CHRISTOPHE GREMILLET, CELLAR MASTER


CHAMPAGNE
GREMILLET

THE
CLASSICS

ROSÉ D'ASSEMBLAGE

ELEGANT, SUBTLE, FRUITY

The last born of the range with the zéro dosage, it is a Champagne for pure pleasure, convivial, it delights every palate.

BLENDING

70% pinot noir 30% chardonnay

TASTING NOTES

TO OBSERVE

A beautiful salmon pink colour with copperish hues that reveal its brightness and luminosity.

TO BREATHE

The nose is imposing and generous. It offers a whole basket of sun-drenched red and black berries : strawberries, raspberries, blackberries, blackcurrants, red cherries and redcurrants.

TO APPRECIATE

The taste is full, mellow and fleshy, a perfect balance of flavours and softness. The intense richness of the fruit is amplified by its fine bubbles. Its luscious flavour and the freshness of its aromas can only be rivaled by its elegance.

PAIRING FOOD & CHAMPAGNE

One could be daring and serve it with fowl, such as pigeon, quail or duck with a mix of spring vegetables or even a fruit mousse.

WINE MAKING PROCESS

Blending of four to five vintages, 20% of reserve wine.

Made of 10% of red wine.

This Champagne is composed of only the cuvée (first press).

Alcoholic fermentation at 16°C and malolactic fermentation at 18°C in stainless steel temperature controlled vats.

Ageing of 22 months minimum.

BRUT DOSAGE at 9 gr/l with a «liqueur d'expédition» coming from finished bottles of Champagne.

AWARDS

IWSC : Silver 2018 & 2017

AWSA : Gold 2018



« I wanted a Rosé version of our non-vintage Brut, which I regard as the most beautiful blend in Champagne. »

JEAN-CHRISTOPHE GREMILLET, CELLAR MASTER



CHAMPAGNE
GREMILLET

THE
PURES

ZÉRO DOSAGE

FLORAL, VIVID, ARDENT

Latest addition to the range with the blended Rosé, a Brut nature requires special attention to withstand such a low dosage. The choice of blend and ageing time are fundamental.

ASSEMBLAGE

50% pinot noir 50% chardonnay

TASTING NOTES

TO OBSERVE

Graceful golden color with amber glints that reflect its extreme luminosity

TO BREATHE

Bright, limpid with a rim of fine, creamy bubbles. Just like a breath of fresh air, the nose is distinctly delicate with aromas of crisp blossoms. It is reminiscent of a beautiful summer morning and garden scents. Aromas of dried fruits, hazelnut and almond with fine, herbaceous notes.

TO APPRECIATE

The taste is rich and luscious with a perfect balance between vivacity and mellowness. The Brut Zéro Dosage is ideal for a splendid wedding. With such a voluptuous finish how could it be anything less than Noble?

PAIRING FOOD & CHAMPAGNE

To be served with first courses such as lobster or crayfish in a champagne cream sauce, oyster soup with saffron, scallops cooked in pot or slices of fresh foie gras with white peaches.

WINE MAKING PROCESS

Blending of four to five vintages, 20% of reserve wine.

This Champagne is composed of only the cuvée (first press).

Alcoholic fermentation at 16°C and malolactic fermentation at 18°C in stainless steel temperature controlled vats.

Ageing of 30 months minimum. BRUT NATURE DOSAGE at 2 gr/l with a «liqueur d'expédition» coming from finished bottles of Champagne.

AWARDS

IWSC : Silver 2017, Gold 2014

Decanter : Silver 2017

AWSA : Silver 2018



« Presenting the very essence of Champagne, an expression of authentic flavours. »

JEAN-CHRISTOPHE GREMILLET, CELLAR MASTER



CHAMPAGNE
GREMILLET

THE
PURES

BLANC DE BLANCS

MINERAL, REFINED, DISTINGUISHED

Captivating and seductive, it is the perfect example of a Champagne for great tables. Its lightness will sublimate your finest dishes.

BLENDING

100% Chardonnay

TASTING NOTES

TO OBSERVE

Sublime pale golden color with delicate greenish glints. Handsome, fine, long-lasting creamy bubbles, with a regular slow flow.

TO BREATH

The nose is a bouquet of flowers in full bloom that invites to a second breath, with white hawthorn and honeysuckle blossoms, rose hips, followed by multicolored roses and peonies further revealing fresh hints of citrus fruit and citronella. Upon airing it opens slowly to reveal notes of bread, caramel and of candied fruit...

TO APPRECIATE

On the taste we find the same charming aromas as on the nose as we are carried away by this floral magic, perfect harmony between the wine and its "liqueur". Its long, fragrant finish underlines its wonderful charm.

PAIRING FOOD & CHAMPAGNE

To be served with white flesh oven baked fish or poached Turbot with a "sauce hollandaise".

WINE MAKING PROCESS

Blending of four to five vintages, 20% of reserve wine.

This Champagne is composed of only the cuvée (first press).

Alcoholic fermentation at 16°C and malolactic fermentation at 18°C in stainless steel temperature controlled vats.

Ageing of 30 months minimum. BRUT dosage at 9 gr/l with a «liqueur d'expédition» coming from finished bottles of Champagne.

AWARDS

Wine Enthusiast : 90/100

Wine Spectator : 91/100

IWSC : Silver 2018

AWSA : Gold 2018, Gold 2016

Gilbert & Gaillard : Gold 2018, 2016

Decanter Asia : Silver 2018

Mundus vini : Gold 2015

Meilleur Chardonnay du monde : Silver 2016

Concours Agricole : Silver 2018

SWA : Silver 2017



« Its freshness makes for an easy-drinking Champagne, and the irresistible urge for another sip »

JEAN-CHRISTOPHE GREMILLET, CELLAR MASTER


CHAMPAGNE
GREMILLET

THE
PURES

BLANC DE NOIRS

ROUND, GOURMET, SUMPTUOUS

*All the power and character
of a Blanc de Noirs worthy of the name.*

*Rare and bolder, its spirit and
complexion will leave no one indifferent.*

BLENDING

100% Pinot Noir

TASTING NOTES

TO OBSERVE

Elegant pale golden color with hints of amber, bright, luminous and limpid. A creamy mousse rim with fine bubbles.

TO BREATH

A delightful nose, an abundance of fruit and sun. The Pinot Noir reveals its full pallet of aromas, especially quince embellished with fine spicy almost peppery notes.

TO TASTE

The taste is rich, full-bodied and voluptuous, quite satisfying and thirst quenching all while inducing us to indulge further.

PAIRING FOOD & CHAMPAGNE

Accompanies equally well a roast sea bass, a filet of venison as a warm fruit tart with caramelized fruit.

WINE MAKING PROCESS

Blending of four to five vintages, 20% of reserve wine
This Champagne is composed of only the cuvée (first press).

Alcoholic fermentation at 16°C and malolactic fermentation at 18°C in stainless steel temperature controlled vats.
Aging of 30 months minimum.
BRUT DOSAGE at 9 gr/l with a «liqueur d'expédition» coming from finished bottles of Champagne.

AWARDS

Wine Spectator : 90/100
Mondial du Pinot : Gold 2016
IWSC : Silver 2018, Gold 2016
IWC : Silver 2015
Global PN Master Drinkbusiness : Gold 2017, Gold 2016, Silver 2015
Champagne & Sparkling Wine World Championships : Gold 2016
Gilbert et Gaillard : Gold 2018
AWSA : Double gold 2018
Decanter Asia : Silver 2016



*« The most exquisite expression
of our terroir combined with
the expertise of the House. »*

JEAN-CHRISTOPHE GREMILLET, CELLAR MASTER


CHAMPAGNE
GREMILLET

THE
UNIQUES

LE MILLÉSIMÉ 2011

POWERFUL, RICH, GENEROUS

*In exceptional years
when the grapes reach perfect ripeness,
the House prepares only one vintage
blend. In 2011, the Pinot Noir was
selected to express our terroir, expertise
and House style.*

BLENDING

100% Pinot Noir

TASTING NOTES

TO OBSERVE

Attractive golden yellow color, bright and sparkling. Fine, vigorous bubbles.

TO BREATHE

The nose is very expressive, even loquacious, telling tales of a wonderful summer and the merry laughter of the grape-harvesters, bearing baskets of ripe fruit and armfuls of flowers.

TO TASTE

On the palate, the wine is full-bodied and voluptuous, provoking gasps of pleasure, thanks to a good balance between its delicate sparkle and subtle, caressing blend of fruity and floral flavors. The lingering aftertaste leaves a delicious memory.

PAIRING FOOD & CHAMPAGNE

To be served with fine lamb dishes or caramelized fruit desserts.

WINE MAKING PROCESS

A single year vintage blending : 2011.

Selection of our best pinot noirs, this champagne is composed exclusively of the cuvée (first press).

Alcoholic fermentation at 16°C and malolactic fermentation at 18°C in stainless steel temperature controlled vats.

Ageing of 5 years minimum.

BRUT DOSAGE at 7 gr/l with a «liqueur d'expédition» coming from finished bottles of Champagne.

AWARDS

Mondial des Pinots : Gold 2018

Wine Spectator : 90/100

Global PN Master Drinkbusiness : Gold 2017, Silver 2015

AWSA : Gold 2016

Decanter : Silver 2015

Mondial des pinots : Gold 2014

IWSC : Silver 2017



*« In the Vintage, I try to
emphasize the special character
of an exceptional harvest while
remaining true to
the house's style. »*

JEAN-CHRISTOPHE GREMLLET, CELLAR MASTER



CHAMPAGNE
GREMLLET

THE
UNIQUES

ROSÉ VRAI

POWERFUL, GENEROUS, FRUITY

*Rosé vrai meaning True Rosé :
Registered trademark for this « Rosé de
saignée » (maceration rosé), evokes not
just the authenticity of its method of
elaboration but its low « dosage »
(Extra Brut) allowing for the true
expression of its fruit.*

BLENDING

100% pinot noir

TASTING NOTES

TO OBSERVE

Stunning rosé color, full of sun,
gleaming, luminous and limpid.
Fine foam and bubbles, well
colored and exuberant.

TO BREATHE

The bouquet is a symphony of
fresh red berries that awaken the
senses. In true bliss it opens the
door to the garden of Hesperides.

TO APPRECIATE

A fruity gourmandise, each
bubble is a different berry that
bursts on the palate like a subtle
musical note, here a cherry, there
a strawberry, further a red
currant, then a raspberry, a
blackberry, a gooseberry, a
blueberry and so on...The
pleasure just goes on and on, this
Champagne is like a perfumed
kiss that makes you want to toast
happiness, life and love.

PAIRING FOOD & CHAMPAGNE

I would serve this Champagne
on its own as an aperitif,
decorating the glass like for a
fruit cocktail, but it will suit any
kind of fantasy.

WINE MAKING PROCESS

A rosé obtained by grape
maceration where depth of color
is matched by that of its aromas.
Only the cuvée (first press)
enters into the composition of
this Champagne.

Alcoholic fermentation at 16°C
and malolactic fermentation at
18°C in stainless steel
temperature controlled vats.
Ageing of 30 months minimum.
EXTRA BRUT DOSAGE at 5 gr/l
with a «liqueur d'expédition»
coming from finished bottles of
Champagne.

AWARDS

IWSC : Silver medal 2016
IWC : Silver medal 2016
Global PN masters: Silver 2016
Gilbert et Gaillard : gold 2016



*« Like a vintaged Champagne,
this Rosé is subject to the most
rigorous selection of our grapes »*

JEAN-CHRISTOPHE GREMILLET, CELLAR MASTER


CHAMPAGNE
GREMILLET

THE
UNIQUES

CUVÉE EVIDENCE

VINOUS, EVOLVED, OAKY

Its gentle vinification in oak makes for more aromatic complexity all while preserving the freshness of the Chardonnay.

BLENDING

100% Chardonnay (oaked)

TASTING NOTES

TO OBSERVE

Charming pale golden color with silvery glints. Bright, luminous and limpid. A creamy mousse rim with fine and delicate bubbles.

TO BREATH

The nose is an invitation to enter an unfamiliar, esoteric world of flowers, spices and exotic canopy which should be slowly inhaled in order to take in the subtlety of the aromas.

TO TASTE

The taste, instantly seductive, is well-balanced and harmonious showing both its vivacious nature and great mellowness. Licorice, vanilla, warm biscuit and oak notes all blend together on the finish for an instant of pure bliss. The taste is just what one would expect, in itself an Evidence!

PAIRING FOOD & CHAMPAGNE

The perfect match would be the delicate flesh of scallops, fine fowl or a farmer's chicken.

WINE MAKING PROCESS

Blending of four vintages.

This Champagne is composed of only the cuvée (first press).

Selection of our best chardonnay.

Alcoholic and malolactic fermentation in oak barrels for 6 months.

Ageing of 4 years minimum.

BRUT DOSAGE at 7 gr/l with a «liqueur d'expédition» coming from finished bottles of Champagne.

AWARDS

IWSC : Silver outstanding 2018,

Gold medal 2016

Wine Enthusiast : 91/100

SWA : Gold 2016

AWSA : Silver 2018



« Atypical in our range, this is a High Gastronomy Champagne catered for connoisseurs. »

JEAN-CHRISTOPHE GREMILLET, CELLAR MASTER

CHAMPAGNE
GREMILLET



SPECIAL
EDITION

RED & GOLD EDITIONS

Pinot Noir Celebration




CHAMPAGNE
GREMILLET



CHAMPAGNE GREMILLET

BEST WINNERS AWARDS 2015-2018

BRUT SELECTION



BRUT ROSE



BRUT NATURE – ZERO DOSAGE

EXTRA BRUT – ROSE VRAI



BLANC DE BLANCS



BLANC DE NOIRS



Wine Spectator

LE MILLESIME 2009

CUVEE EVIDENCE



Wine Spectator

WINE ENTHUSIAST



CHAMPAGNE
GREMILLET

THE
SPECIALITIE
S
COTEAUX CHAMPENOIS
"ROUGE DE BALNOT"
2015

Although it is our vocation is to create bubbles, especially ones that are delicate, light and dance through a beautiful summer... we had an irrepressible desire to produce a red wine known as a "Coteaux champenois", but I prefer to call it: "Rouge de Balnot". But this was no easy task, because we will always be compared to our predecessors who produced the 2003, 1976 and legendary 1947 wines... which still make the mouth water to this day...

You see, smell, and are imbued with an overwhelming sense for the wine, as with a fragrance. You dream of it from dawn to dusk, it is more powerful than anything. You release the bung, and quick as a flash it all begins. Here is the sorting table, and here, the wooden vats for maceration and fermentation, and the press at the ready and the casks all lined up in a row. The 18 months of barrel ageing seem to last forever before the happy day arrives and the wine is bottled.

Oh, what joy, one that runs deep in our hearts, like the roots of our vines run deep in a centuries-old tradition, one that has been kept alive since time immemorial. The techniques are in place, the feelings too...the wine will surely follow.

This was the case in 2015 – everything was there – and the result? Well we did it ... my father liked it, as did our friends. And I'm sure you will too.

JEAN-CHRISTOPHE GREMILLET, CELLAR MASTER

BLENDING

100% Pinot Noir

TASTING NOTES

LOOK

Deep and lustrous ruby colour.

SMELL

Pinot Noir prevails, with its unmistakable nose so evocative of champagne, so reminiscent of burgundy. It retains all the grape and red fruit aromas, then opens up to reveal an intense floral bouquet of rose, peony, carnation and violet... followed by nutmeg and vanilla.

TASTE

In the mouth, there is a perfect balance between potency and gentleness. The fruit flavours are present, along with the florals and spices, with a hint of leather, coffee, and Havana cigars...

While this wine will age well, it can also be enjoyed young by those who enjoy wines that sing, dance, and leave a fragrance and a recollection of pleasure in the mouth.

FOOD AND WINE PAIRINGS

This wine works extremely well with matelote fish stew, trout, lake fish (char), and monkfish. It is also a perfect match for lobster and crayfish in an Armoricaïne (white wine, tomato and fish stock) sauce, and pairs well with roast quail with braised chicory, pigeon with Swiss chard, thin slices of duck breast with mushrooms, knuckle of veal with baby spring vegetables, barbecued or griddled meat, soft cheese such as a Chaource or even an Époisses, as well as a Charlotte aux fruits, red fruit tiramisu, and chocolate cake.

OENOLOGY

Selection from our finest parcels of Pinot Noir with a south – south-east exposure.

Grapes harvested when fully ripe (10.5°)

Vinification and ageing in new Burgundy oak barrels for 18 months

Serving temperature: 12°





CHAMPAGNE GREMILLET

SPIRIT

RATAFIA CHAMPENOIS

A distinctly contemporary design thanks to this rounded bottle's curved yet balanced lines evoke the gentle, delicate appeal of this aperitif. The label is also circular and decorated in the French national colours, leaving no doubt as to the product's origins and its status as a high-end French gourmet product, renowned the world over for their exceptional quality.

BLENDING

100% Chardonnay

TASTING NOTES

A bright, warm and clear golden-topaz colour with exquisite, unique aromas. The nose, with its rich and sensual raisin aromas, evokes memories of Corinth, Smyrna, Damascus or Malaga. The hint of alcohol recalls the richness of spirits such as Cognac or Armagnac, with a hint of wood, vanilla and tobacco. On the palate, a whole range of interpretations are possible... Like a trace of amber liquid caressing the throat.

FOOD PAIRINGS

Ratafia is an integral part of the Champagne region's gastronomic heritage and can be served as an aperitif or with a sweet or savoury starter or frozen dessert. It can also be used for granita and served with melon or other fruit.

GENOLOGY

GREMILLET's Ratafia de Champagne is produced from a selection of Chardonnay grape juice harvested in 2006. It is therefore classed as "hors d'âge", or XO, due to its 10 years of ageing. Transformed into alcohol, the champagne grape juice retains all its freshness and minerality, making this a unique product in the world of French liqueur wines.

COCKTAIL SUGGESTION: BALNOT IN THE SKY

Several fresh leaves of mint
2 slices of lime
20 ml of cane sugar syrup
Pound with a pestle and mortar then add
70 ml of Ratafia
and several ice cubes for a short cocktail
or for a long drink simply add sparkling water



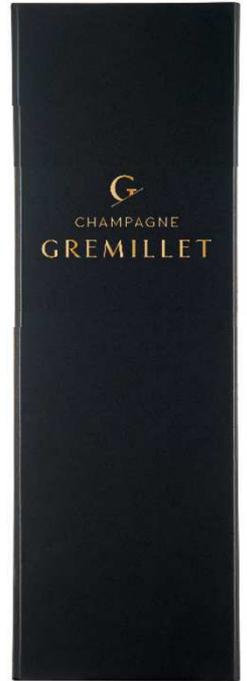
WIT 5 cl

Packaging

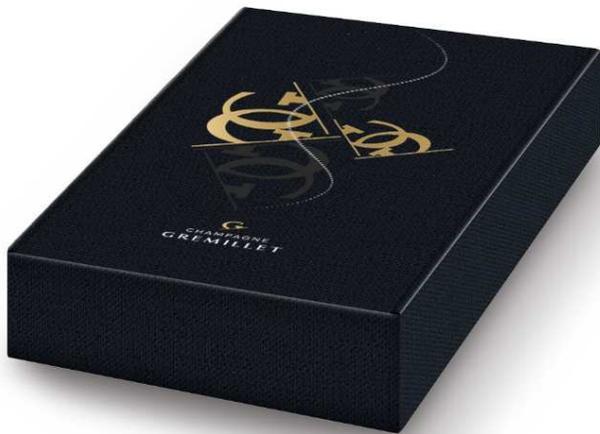
1 bottle gift boxe



Magnum gift boxe



The Mix boxe



Packaging

Magic ice bowl



Bags



Vanity 3 bottles



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Every single success deserves a Gremillet



CHAMPAGNE

GREMILLET

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