

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

OBSERVE

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

BREATHE

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 candied fruit.

APPRECIATE

On tasting, we find the same charming aromas as in the nose and 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

To be served with white fresh oven-baked fish or poached Turbot with sauce hollandaise.

OENOLOGY

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
Decanter : Silver 2019
IWSC : Silver 2019 (90 pnt), Silver 2018
AWSA : Gold 2018, Gold 2016
Gilbert & Gaillard : Gold 2018, 2016
Decanter Asia : Silver 2018
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