

THE
PURES

BLANC DE NOIRS

ROUND, GOURMET, SUMPTUOUS

*All the power and character
of a Blanc de Noirs worthy of the name.
Rare and bold, its spirit and complexion
will leave no one indifferent.*

BLENDING

100% Pinot Noir

TASTING

OBSERVE

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

BREATHE

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.

APPRECIATE

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

PAIRING

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

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.
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
Decanter : Gold 2019 (95 pnt)
Concours agricole : Gold 2019
Mondial du Pinot : Gold 2016
IWSC : Silver 2019 (91pnt), Silver 2018, Gold 2016
Global PN Master Drinksbusiness : Silver 2019, Gold 2017, Gold 2016,
Champagne 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