

THE
UNIQUES

CUVÉE EVIDENCE

VINOUS, EVOLVED, OAKY

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

BLENDING

100% Chardonnay (oaked)

TASTING

OBSERVE

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

BREATHE

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

APPRECIATE

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

The perfect match would be the delicate flesh of scallops, fine fowl or a free-range chicken.

OENOLOGY

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

Decanter : Silver 2019

Guide Hachette 2020 : **

IWSC : Silver outstanding 2018 ,
Gold 2016

Wine Enthusiast : 91/100

SWA : Gold 2016

AWSA : Silver 2018



« Atypical in our range, this is a Haute Cuisine Champagne catered for connoisseurs. »

JEAN-CHRISTOPHE GREMILLET, CELLAR MASTER

CHAMPAGNE
GREMILLET