



THE
UNIQUES

LE MILLÉSIMÉ 2014

POWERFUL, RICH, GENEROUS

*In exceptional years
when the grapes reach perfect ripeness,
the House prepares only one vintage
blend. In 2014, the Pinot Noir was
selected to express our terroir, expertise
and House style.*

BLENDING

100% Pinot Noir

TASTING

OBSERVE

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

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.

APPRECIATE

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, floral flavors. The lingering aftertaste leaves a delicious memory.

PAIRING

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

OENOLOGY

A single year vintage blending : 2014.

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
AWSA : Gold 2016
IWSC : Silver outstanding 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