

THE
CLASSICS

ROSÉ D'ASSEMBLAGE

ELEGANT, SUBTLE, FRUITY

The latest addition to our range with the zéro dosage, it is a Champagne for pure pleasure. Convivial, it delights every palate.

BLENDING

70% pinot noir 30% chardonnay

TASTING

OBSERVE

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

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.

APPRECIATE

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

PAIRING

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.

OENOLOGY

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