

THE
CLASSICS

SÉLECTION

FRUITY, FRESH, WELL BALANCED

Worthy ambassador of our Champagne House, the perfect reflection of its style, this Champagne is selected by more than 50 embassies around the world. An inevitable classic on which the Maison wishes to be judged.

BLENDING

70% pinot noir 30% chardonnay

TASTING

OBSERVE

A pretty pale golden, yellow in color rippling with fine, persistent bubbles. Bright, luminous and limpid.

BREATHE

The nose evokes happiness - a lively alliance of delicious floral and fruity notes, of acacia, hawthorn, peach, pear and apricot.

APPRECIATE

The taste is pleasant and refreshing with a nice balance of acidity and maturity. The same fruit components and deliciousness of the nose are found again on the palate, with toasted and spicy notes.

PAIRING

To be served as an aperitif to accompany hors d'oeuvres and for toasting with friends.

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 22 months minimum. BRUT DOSAGE at 9 gr/l with a «liqueur d'expédition» composed from finished bottles of champagne.

AWARDS

Concours agricole : Gold 2019
Decanter : Silver 2019
Decanter Asia : Gold 2018, silver 2016
IWSC : Silver 2018
AWSA : Silver 2018, Gold 2016
Gilbert et Gaillard : Gold



« To be shared at any moment, it is the most universal of the range to celebrate small and large successes. »

JEAN-CHRISTOPHE GREMILLET, CELLAR MASTER

CHAMPAGNE
GREMILLET