



OSER  
RÊVER



CHAMPAGNE  
GREMLLET

## THE 2019 HARVEST

After the opulence of the 2018 harvest , we were particularly concerned as we were going through a period of severe drought. Some vines, especially the young ones, were beginning to suffer. From our own experience we knew that in this type of situation we should trust mother nature. Our patience was rewarded by a little rain which, miraculously, destressed the grapes.

The harvest could begin.

We had good alcoholic content, sometimes even a little higher than what we were used to, particularly in the Pinot Noir. That augurs well for the future.

The alcoholic fermentation went well and now it remains for us to raise the wines before being able to taste them. Patience is a virtue !

The end of harvest meal , which is called "the dog" here, was an opportunity to see wine growers happy with the good, beautiful 2019 harvest.

## OUR NEW WEBSITE AND ONLINE SHOP

If you have not already done so, we invite you to visit our new internet site. It is both contemporary and pragmatic and will keep you up to date on the latest news about the Gremillet House. For deliveries in France you can order directly online.

[www.champagne-gremillet.fr](http://www.champagne-gremillet.fr)



## OUR BEST PRIZES IN 2019

Our cuvées are regularly awarded prizes at the best international competitions. In 2019 the most notable are:



### Award winners at the Champenois Trophies

In October 2019 we were honoured to be awarded the Champenois Trophy in the category "Best communicator of the year".

Our publications in the press and our presence on social media enabled us to win this challenge. We take this opportunity to warmly thank our customers for accompanying us on our way.

### Concours Général Agricole

Selection, Blanc De Noirs : Gold  
Rose Vrai : Silver



### Decanter World Wines Awards

Blanc De Noirs ( Gold 95 Pnt)  
Sélection : Silver  
Blanc De Blanc : Silver  
Cuvée Évidence : Silver



### Guide Hachette des Vins

Cuvée Évidence (2\*)







## THE BLANC DE BLANCS VERSION OF THE MAGNUM

Practically our entire range is now available in magnums, known to be the best size of bottle for champagne.

You can enjoy our Blanc de Blancs in its 150cl bottle. Sélection, Rosé, Blanc de Noirs, Millésimé 2011 and Evidence are also available in magnums.

**But.....there are only 1000 of each every year !**



## GIFT BOXES FOR THE « UNIQUE » RANGE

Such beautiful bottles and special champagnes deserved to be embellished with a refined and distinctive gift box. Mission accomplished with this white box adorned with the G monogram and the walk of life design so highly prized by the House. The Rosé Vrai is decked out in pink, the Cuvée Evidence in gold.

**The extra detail:** the new outer packaging completes the whole, with the bottles packed horizontally, one beside the other. The box itself gives a hint of the prestigious nature of this range.

**Pink version for the Rosé Vrai**  
**Golden version for the Cuvée Evidence**



## DID YOU SAY MAGNUM ? WE SAY AN EXCEPTIONAL GIFT BOX

We are continuing to enhance our range of packaging to exalt our champagnes.

Here is the Magnum gift box which will accompany any of our magnums, from the Sélection, Rosé and Blanc de noirs to the Blanc de blancs and the Millésimé 2011.

The design of the Magnum gift box makes it a beautiful object for retail stores.



## WOODEN CASE CREATED FOR 75 CL BOTTLES

This pretty wooden crate is a variation on the previous boxes.

The monogram takes on the shape of a champagne bottle and the walk of life is accompanied by bunches of grapes.

Its design is both sober and chic. It will enhance our different cuvées in the classic or pure ranges, which will come in standard champagne bottles.



## THE LAST ADDITION TO THE RANGE « THE INSPIRATIONS »

After the Classics, the Pures, and the Uniques, we present the latest addition to the Maison Gremillet range : the Inspirations. They refer, of course, to the imagination of our cellar master, Jean- Christophe Gremillet, as the fancy or the folly takes him or the opportunities arise.

It is a range of three new references, each limited to 5000 bottles, not included in our official catalogue and not necessarily renewed from one year to the next: a not-to-be-missed exclusivity !

The **Premier Cru** and the **Grand Cru** bring out the qualities of one particular terroir, from which the Maison Gremillet selects the grapes. We are proud of the network of wine-growers with whom we have developed a partnership over the last 10 years. This enables us to have access, in the Côte des Bar, to 43 hectares of quality grapes which we have chosen to distinguish with the "Inspirations".

The **Demi Bulles** comes more from a wish to try out a new concept. 30% less pressure is used during the bottling process to obtain bubbles with great finesse. The alcoholic content is slightly lower, with a delicate effervescence specifically conceived to accompany the most refined of dishes. This is a superlative, gastronomical champagne.

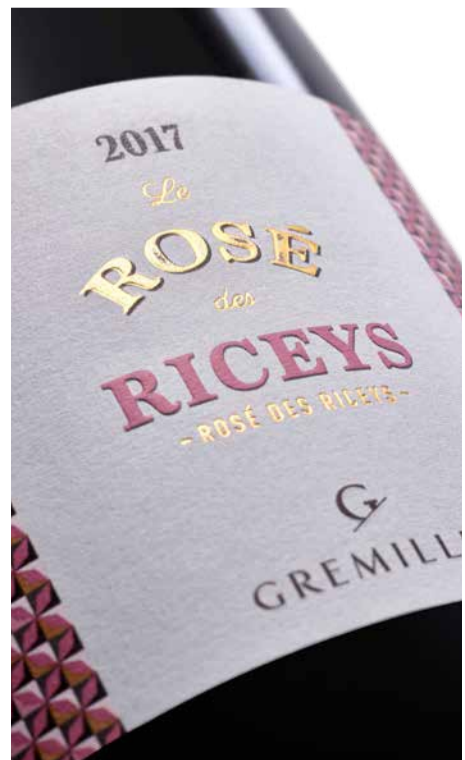


## A NEW ARRIVAL: THE FAMOUS ROSÉ DES RICEYS

This is a still rosé wine made exclusively in Les Riceys, a commune that has the largest wine-growing area in the whole of Champagne (866 ha) and therefore the only one with the three controlled Champagne appellations.

It has a magic that reminds us of childhood: sweet, supple and fragrant. A dense and very ripe fruitiness in a finish with fine, discreet and tenderly vanilla tannins. It likes white tablecloths, good company and a Chorce brioche.

**NOTES: A universe of candies, jellies and red and black fruit jams.**





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