



CHAMPAGNE

GREMILLET

A retrospective look at 2020



There is no doubt that no one will forget 2020 !

A year that has been particularly hectic due to the ups and downs of the health situation and not without consequences on our daily life and our business : trade fair cancellations, the temporary closure of our catering clients' establishments, a drop in the number of festive events for our private clients, a downturn in export operations, the implementation of new health protocols have all been « little thorns » in our side !

But during these last, dark 12 months we have experienced beautiful moments of light : the materialization of an idea close to our hearts, the achievement of various projects and rewards, « bubbles » of happiness that deserve to be highlighted. These nourish our desire to go forward with optimism and make tomorrow's dreams come true.

Cheers !

CLOS ROCHER : OUR STAR CUVEE IN 2020

It is the jewel of our champagne house, the fruit of our family expertise and of 7 years of patience. Born of the Clos of the same name, one of the few in the Champagne region, it is made from 100% pinot noir, the finest expression of the Côte des Bar terroir. Nourished on excellent land, its south/south east exposure and the rigorous selection of the finest grapes, all hand-picked at full maturity, contribute to giving it a perfect balance between richness and lightness. This is an invitation to a unique and refined experience reflected in the bottle which displays a leather-textured label that echoes the codes of the accompanying box and a traditional string closure. There are only 2670 bottles. It is the perfect moment to discover this champagne which is perfect with festive dishes such as seafood, foie gras or even fruit desserts.



Harvest 2020

Believe me every year is absolutely unique
And every harvest is exceptional
for those who love the sensational
an opportunity like no other
harvest time is a trial of patience
the outcome of a year's painstaking care
the spring rains had soaked the earth,
we felt we had had enough,
some feared there was too little or too much,
but the vine is like a dromedary,
if it has drunk well, it can cross the desert,
so it was not to suffer from a dry summer..
on the other hand some grapes were too exposed to the sun,
berries were lost through burning..
our grape varieties go from top to bottom
there are old vines and more recent ones
some in the sun
others in the shade
all maturing at their own rhythm
but this is the case every year,
the art of the winegrower is to choose well
where ? when ? how ?
experience helps, you end up knowing how to do it
the harvest took time

one day here, another there
the Pinots Noirs were progressing faster than the Whites, while, for the
Chardonnays, we waited....
Is this the year of the century ? The wines alone will tell..
Is this the earliest harvest ?
Let's avoid this type of misplaced vanity..is this the harvest of the century like in
1947?

The real criterion will be when the wines are champagnized
And you will have the immense pleasure of tasting them..
For the moment we are serene and very happy,
Because as sports people say at the end of a match « we have given it our all! »
Long live 2020 and may 2020 live long !

Jean-Pierre Rodolphe Lédé

OENOLOGUE



The latest news !

A HELPING HAND FOR THE BEES.

If you come to visit us, you can't miss the recently created bee village near our offices. Actively committed to nature, without whom we could not live and sublimate our passion, we have indeed just installed 10 hives to preserve biodiversity and support the beekeeping industry. A new creation has been born, but this time without bubbles. Gremiel or Gremillet honey.

OUR CUVEES ARE INVITED TO MICHOU'S

The famous Parisian cabaret, which has been increasingly popular over the last 60 years, has had, since September, a selection of our champagnes on offer. ! A referencing which fills us with pride and gives us the necessary dose of cheerfulness and magic to see us to the end of 2020.

THE GREMILLET HOUSE, A PARTNER OF THE YOUNG, TALENTED MASTER CHEF COMPETITION



We are proud to announce our new partnership with the Young Talented Master Chef competition. This tenth edition aims at promoting apprenticeship and the excellence of French gastronomy. « To dream, to dare, to undertake » is the credo of our company, which is why it was important for us to support young talents, their dynamism and their skills.

The six finalists of the quality tests will compete in the final in January 2021. We wish them the best of luck : Calvin Valour (Saint Etienne), Emilie Couette (Rennes), Julian Lalevée (Dijon), Jonathan Lux (Strasbourg), Clément Rigault (Orléans), and Angel Chantal (Bordeaux).

One chef, one dish, one vintage !

This year we had the pleasure of working with our local partner restaurants to create food and champagne pairings. This collaboration was an opportunity for us to support them in these difficult times. You can find all the recipes on our social networks and on our website. In the meantime, here are some of the dishes that have sublimated our champagnes ! Other nice pairings are planned for 2021.



WILD BASS AND LANGOUSTINES

The chef | **Charly Grousset**
Establishment | **Chez Pierre et Clément** | Troyes
Selected cuvee | **Zéro dosage**



TARTAR OF RAZOR SHELLS, PINK CABBAGE AND ROSE WATER

Le chef | **Julien Drapier**
The property | **Auberge de Sainte Maure** | Sainte Maure
Selected cuvee | **Cuvée Évidence**



SALMON TATAKI WITH SICHUAN GREEN PEPPER AND SESAME SEEDS

Le chef | **Grégory Roussel**
The property | **Restaurant le Damier** | Troyes
Selected cuvee | **Blanc de Noirs**



A night in a "bubble" in the land of "little bubbles": Yes, you can do it!

Since last autumn, we have been offering wine-lovers, and lovers of original adventures, a new approach to « bubbles » via an original accommodation formula in the heart of our vineyard, an unforgettable experience in an idyllic setting in symbiosis with nature. This eco-designed, nature-friendly, transparent bubble maximizes comfort and affords exceptional interaction with the environment. And it's made in France!

When bubbles sparkle!

A GROWING PRESENCE ON SOCIAL NETWORKS

Ranked, by the My Balthazar agency, among the 50 leading Champagne houses on social networks, we gained 7 places in the 2019 rankings, moving up from 35th to 28th. We owe this progress to our growing community and our forward-looking brand. With a wealth of news in 2020, a reinforced presence on Instagram and the launch of partnerships with influencers, we hope to do even better in the next rankings!



2020 RATINGS MEDALS



Sélection



Blanc de Noirs : 91/100
Le Millésimé 2014 : 92/100



Le Millésimé 2014



Blanc de Noirs



Blanc de Noirs Rosé Le Millésimé 2014 : 90/100



Rosé : 92/100
Zéro dosage : 91/100
Sélection : 90/100



Blanc de blancs

Every single success deserves a Gremlillet.

#CHAMPAGNEGREMILLET



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