Every sinle success deserves a Gremillet
CHAMPAGNE
GREMILLET
#champagnegremillet

OUR HISTORY

IT WAS ONLY in 1979 that my father decided to create his own Champagne. His first endeavor was in the export market and more particularly with the diplomatic network.

No more than fifty embassies and consulates around the world select Gremillet for their prestigious receptions.

My father's dream is now a reality: my brother Jean-Christophe and I have joined the company with our respective spouses, Karine and Stéphane.

We are incredibly proud of what has been accomplished and are working hard together to continue the success of this venture.

OUR CHAMPAGNES

FRESHNESS and elegance are the key words for our Champagnes. While they are made abiding by strictly traditional methods, we also benefit from using the most modern winegrowing and winemaking techniques, ensuring that through our different blends, Gremillet is a perfect expression of this exceptional winegrowing area: Champagne.

Our blends come exclusively from the first pressing, of the highest quality, which we call "cuvée".

For a more expressive palate of flavors and perfect ripeness, our champagnes have a longer ageing process than the AOC rules suggest – 22 months for our non-vintage champagnes.

By popular demand and with our goal to provide top quality, we only make our dosage liqueurs with the wine from finished bottles, to make the process perfect.

We only dispatch our champagnes after 3 to 6 months of disgorgement, after which we consider them to be optimal to drink.

THE VINEYARD

OUR ESTATE is located in Balnot sur Laignes (45 km from the historic capital of Champagne, Troyes) and next to the largest Champagne growing area of Les Riceys, which is the only village to produce the third AOC of the region, "Rosé des Riceys".

Covering 48 hectares, the majority of our vines are planted in an area called Côte des Bars. 75% of the vines are pinot noir which are planted in limestone-clay soil on steep, sun-drenched hillsides, bringing out the full strength and fruity flavor of this varietal.

Thanks to the ambition, work and dedication of its founders, the estate has grown rapidly.

To sustain our sales of nearly 500,000 bottles per year, and in support of our upstream activity, our estate optimizes its blends with Chardonnay from Montgueux, Cramant or Bethon through grape supply. Every year, 40 hectares is entrusted to us by 60 partner winegrowers.

Anne Gremillet

Envers de Valeine, 10110 Balnot s/ Laignes – France - Tél : 0325293791, fax : 0325293069, site internet : www.champagnegremillet.fr E.mail : info@champagnegremillet.fr

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

SWA : Gold 2020
Concours agricole : Gold 2019
Decanter : Silver 2020, 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

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THE
CLASSICS

ROSÉ D'ASSEMBLAGE

ELEGANT, SUBTLE, FRUITY

The lastest 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

Decanter : Silver 2020
IWSC : Silver 2018 & 2017
AWSA: Gold 2018
SWA : Argent 2020

« 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

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THE
PURES

ZÉRO DOSAGE

FLORAL, VIVID, ARDENT

Latest addition to the range with the blended Rosé, a brut nature requires special attention to withstand such a low dosage. The choice of blend and ageing time is fundamental.

BLENDING

50% pinot noir 50% chardonnay

TASTING

OBSERVE

Graceful golden color with amber glints that reflect its extreme luminosity

BREATHE

Bright and limpid with a rim of fine, creamy bubbles. Just like a breath of fresh air, the nose is distinctly delicate with aromas of crisp blossoms. It is reminiscent of a beautiful summer morning and garden scents. Aromas of dried fruits, hazelnut and almond with fine, herbaceous notes.

APPRECIATE

The taste is rich and luscious with a perfect balance between vivacity and mellowness. The Brut Zéro Dosage is ideal for a splendid wedding. With such a voluptuous finish, how could it be anything less than noble?

PAIRING

To be served with first courses such as lobster or crayfish in a champagne cream sauce, oyster soup with saffron, scallops cooked in pot or slices of fresh foie gras with white peaches.

OENOLOGY

**With a blending of four to five vintages and 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 30 months minimum.
BRUT NATURE DOSAGE at 2 gr/l with a «liqueur d' expédition» coming from finished bottles of Champagne.**

AWARDS

AWSA : Silver 2018
IWSC : Slver 2017
Decanter : Silver 2020, Silver 2017

« Presenting the very essence of Champagne, an expression of authentic flavours. »

JEAN-CHRISTOPHE GREMILLET, CELLAR MASTER

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THE
PURES

BLANC DE BLANCS

MINERAL, REFINED, DISTINGUISHED

Captivating and seductive, it is the perfect example of a Champagne for great tables. Its lightness will sublimate your finest dishes.

BLENDING

100% Chardonnay

TASTING

OBSERVE

Sublime, pale color with delicate greenish glints. Handsome, fine, long-lasting creamy bubbles, with a regular slow flow.

BREATHE

The nose is a bouquet of flowers in full bloom that invites to a second breath, with white hawthorn and honeysuckle blossoms, rose hips, followed by multicolored roses and peonies, further revealing fresh hints of citrus fruit and citronella. Upon airing it opens slowly to reveal notes of bread, caramel and candied fruit.

APPRECIATE

On tasting, we find the same charming aromas as in the nose and we are carried away by this floral magic, perfect harmony between the wine and its liqueur. Its long, fragrant finish underlines its wonderful charm.

PAIRING

To be served with white fresh oven-baked fish or poached Turbot with sauce hollandaise.

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 30 months minimum.
BRUT dosage at 9 gr/l with a «liqueur d'expédition» coming from finished bottles of Champagne.

AWARDS

Wine Enthusiast : 90/100
Wine Spectator : 91/100
Decanter : Silver 2019
IWSC : Silver 2020, 2019, 2018 (90 pnt)
AWSA : Gold 2018, Gold 2016
Gilbert & Gaillard : Gold 2018, 2016
Decanter Asia : Silver 2018
Meilleur Chardonnay du monde : Silver 2016
Concours Agricole : Silver 2018
SWA : Silver 2017

« Its freshness makes for an easy-drinking Champagne, and the irresistible urge for another sip »

JEAN-CHRISTOPHE GREMILLET, CELLAR MASTER

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THE
PURES

BLANC DE NOIRS

ROUND, GOURMET, SUMPTUOUS

All the power and character
of a Blanc de Noirs worthy of the name.
Rare and bold, its spirit and complexion
will leave no one indifferent.

BLENDING

100% Pinot Noir

TASTING

OBSERVE

Elegant, pale golden color with hints of amber, bright, luminous and limpid. A creamy mousse rim with fine bubbles.

BREATHE

A delightful nose, an abundance of fruit and sun. The Pinot Noir reveals its full pallet of aromas, especially quince embellished with fine spicy almost peppery notes.

APPRECIATE

The taste is rich, full-bodied and voluptuous, quite satisfying and thirst-quenching while inducing us to indulge further.

PAIRING

Accompanies equally well a roast sea bass, a filet of venison or a warm fruit tart with caramelized fruit.

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.
Aging of 30 months minimum.
BRUT DOSAGE at 9 gr/l with a «liqueur d'expédition» coming from finished bottles of champagne.

AWARDS

Wine Spectator : 90/100
SWA : Silver 2020
Decanter : Gold 2019 (95 pnt)
Concours agricole : Gold 2019
Mondial du Pinot : Gold 2020, Gold 2016
IWSC : Silver 2019 (91pnt), Silver 2018, Gold 2016
Global PN Master Drinksbusiness : Silver 2020, Silver
2019, Gold 2017, Gold 2016,
Champagne Wine World Championships : Gold 2016
Gilbert et Gaillard : Gold 2018
AWSA : Double gold 2018
Decanter Asia : Silver 2016

« The most exquisite expression of our terroir combined with the expertise of the House. »

JEAN-CHRISTOPHE GREMILLET, CELLAR MASTER

CHAMPAGNE
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THE
UNIQUES

ROSÉ VRAI

POWERFUL, GENEROUS, FRUITY

Rosé vrai meaning True Rosé : Registered trademark for this « Rosé de saignée » (maceration rosé), evokes not just the authenticity of its method of elaboration but its low « dosage » (Extra Brut) allowing for the true expression of its fruit.

BLENDING

100% pinot noir

TASTING

OBSERVE

Stunning rosé color, full of sun, gleaming, luminous and limpid. Fine foam and bubbles, well colored and exhuberant.

BREATHE

The bouquet is a symphony of fresh red berries that awaken the senses. In true bliss it opens the door to the garden of Hesperides.

APPRECIATE

A fruity gourmandise, each bubble is a different berry that bursts on the palate like a subtle musical note, here a cherry, there a strawberry, a red currant, then a raspberry, a blackberry, a gooseberry, a blueberry and so on…The pleasure just goes on and on. This champagne is like a perfumed kiss that makes you want to toast happiness, life and love.

PAIRING

I would serve this Champagne on its own as an aperitif, decorating the glass like for a fruit cocktail, but it will suit any kind of fantasy.

OENOLOGY

A rosé obtained by grape maceration where the depth of color matches the aromas.
Only the cuvée (first press) enters into the composition of this Champagne.

Alcoholic fermentation at 16°C and malolactic fermentation at 18°C in stainless steel temperature-controlled vats.
Ageing of 30 months minimum.
EXTRA BRUT DOSAGE at 5 gr/l with a «liqueur d'expédition» coming from finished bottles of Champagne.

AWARDS

Concours agricole : Silver 2019
IWSC : Silver 2016
IWC : Silver 2016
Global Rose masters : Silver 2019
Global PN masters: Silver 2016
Gilbert et Gaillard : Gold 2016

« Like a vintaged Champagne, this Rosé is subject to the most rigorous selection of our grapes »

JEAN-CHRISTOPHE GREMILLET, CELLAR MASTER

CHAMPAGNE
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THE
UNIQUES

LE MILLÉSIMÉ 2015

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 : 2015.
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

Concours agricole : Argent 2020
Gilbert & Gaillard : Or 2020 (90/100)
Mondial des Pinots : Gold 2018
Wine Spectator : 90/100
Global PN Master Drinkbusiness : Argent 2020, 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 GREMILLET, CELLAR MASTER

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THE
UNIQUES

CUVÉE EVIDENCE

VINOUS, EVOLVED, OAKY

Its gentle vinification in oak makes for more aromatic complexity while at the same time preserving the freshness of the Chardonnay .

BLENDING

100% Chardonnay (oaked)

TASTING

OBSERVE

Charming pale golden color with silvery glints. Bright, luminous and limpid. A creamy mousse rim with fine, delicate bubbles.

BREATHE

The nose is an invitation to enter an unfamiliar, esoteric world of flowers, spices and an exotic canopy which should be slowly inhaled in order to take in the subtlety of the aromas.

APPRECIATE

The taste, instantly seductive, is well-balanced and harmonious showing both its vivacious nature and great mellowness. Licorice, vanilla, warm biscuit and oaky notes all blend together on the finish for an instant of pure bliss. The taste is just what one would expect, in itself an Evidence!

PAIRING

The perfect match would be the delicate flesh of scallops, fine fowl or a free-range chicken.

OENOLOGY

Blending of four vintages.
This Champagne is composed of only the cuvée (first press).
Selection of our best chardonnay.
Alcoholic and malolactic fermentation in oak barrels for 6 months.
Ageing of 4 years minimum.
BRUT DOSAGE at 7 gr/l with a «liqueur d'expédition» coming from finished bottles of Champagne.

AWARDS

Decanter : Silver 2019
Guide Hachette 2020 : **
IWSC : Silver outstanding 2018 ,
, Gold 2016
Wine Enthusiast : 91/100
SWA : Gold 2016
AWSA : Silver 2018

«Atypical in our range, this is a Haute Cuisine Champagne catered for connoisseurs.»

JEAN-CHRISTOPHE GREMILLET, CELLAR MASTER

CHAMPAGNE
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SPECIAL
EDITION

PINOT NOIR CELEBRATION

Red & Gold Editions

More than our terroir, Pinot Noir
runs through our veins.

We pay tribute to and glorify it
through these sumptuous colourful
bottles called
“Pinot Noir Celebration”

CHAMPAGNE
GREMILLET

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CLOS ROCHER

Vintage 2013

TO DREAM PERCHANCE TO ROAM

Ladies and gentlemen, you have before you a champagne which we have elaborated with a generous dose of delicacy and humility, so that you may fully appreciate its remarkable and exquisite character. So, what is so special about it ?

Before tasting and savouring it, let yourself be carried away, transported, as it offers to take you by the hand on a walk around an enchanted and dream-like world : Le Clos !

Gently raise the glass to your ear....like that ! what can you hear ? Birds singing, the song thrush, the blackbird, the nightingale...the buzzing of bees, their song so captivating that you are swayed by its magic...time stops, stands still in expectation.....

Let us walk, if you will, hand in hand, our heart in paradise, our soul in this heavenly kingdom....here vine branches conjure up hearts, while there they twist and turn, coiling and criss-crossing in a sensual tango, bunches of grapes heavy and laden with the sun....bearing the promise of wonders to come.

Putting it to your lips will be a tender kiss you will never forget.

Food and wine pairing: Ladies, choose a handsome knight. Gentlemen, a noble lady...

Jean-Pierre Rodolphe LEDE (oenologist)

ŒNOLOGY

The technical part in few words for you must needs create your own journey

100% pinot noir

This is a single year (2013) blending of the best grape selection, picked at full maturity from Le Clos Rocher, on the terroir of Les Riceys where Pinot Noir is king.

It 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.

It is aged for 7 years minimum. The brut dosage at 7gr/l with a "liqueur expedition" comes from finished bottles of champagne.

CHAMPAGNE
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CHAMPAGNE
GREMILLET

BEST WINNERS AWARDS 2016-2020

BRUT SELECTION

BRUT ROSE

BRUT NATURE – ZERO DOSAGE

BLANC DE BLANCS

BLANC DE NOIRS

CHAMPAGNE
GREMILLET

BEST WINNERS AWARDS 2016-2020

EXTRA BRUT – ROSE VRAI

LE MILLESIME

CUVEE EVIDENCE

CHAMPAGNE
GREMILLET

THE SPECIALITIES

COTEAUX CHAMPENOIS "ROUGE DE BALNOT" 2015

Although it is our vocation is to create bubbles, especially ones that are delicate, light and dance through a beautiful summer... we had an irrepressible desire to produce a red wine known as a "Coteaux champenois", but I prefer to call it: "Rouge de Balnot". But this was no easy task, because we will always be compared to our predecessors who produced the 2003, 1976 and legendary 1947 wines… which make the mouth water to this day…

You see, smell, and are imbued with an overwhelming sense for the wine, as with a fragrance. You dream of it from dawn to dusk, it is more powerful than anything. You release the bung, and quick as a flash it all begins. Here is the sorting table, and here, the wooden vats for maceration and fermentation, and the press at the ready and the casks all lined up in a row. The 18 months of barrel ageing seem to last forever before the happy day arrives and the wine is bottled.

Oh, what a joy! one that runs deep in our hearts, like the roots of our vines that run deep in a centuries-old tradition that has been kept alive since time immemorial. The techniques are in place, the feelings too...the wine will surely follow.

This was the case in 2015 – everything was there – and the result? Well we did it … my father liked it, as did our friends. And I'm sure you will too.

JEAN-CHRISTOPHE GREMILLET, CELLAR MASTER

BLENDING

100% Pinot Noir

TASTING NOTES

OBSERVE

Deep and lustrous ruby colour.

BREATHE

Pinot Noir prevails, with its unmistakeable nose so evocative of champagne, so reminiscent of Burgundy. It retains all the grape and red fruit aromas, then opens up to reveal an intense floral bouquet of rose, peony, carnation and violet... followed by nutmeg and vanilla.

APPRECIATE

In the mouth, there is a perfect balance between potency and gentleness. The fruit flavours are present, along with the florals and spices, with a hint of leather, coffee, and Havana cigars...
While this wine will age well, it can also be enjoyed young by those who savour wines that sing, dance, and leave a fragrance and a recollection of pleasure in the mouth.

PAIRING

This wine works extremely well with matelote fish stew, trout, lake fish (char) and monkfish. It is also a perfect match for lobster and crayfish in an armoricaine (white wine, tomato and fish stock) sauce, and pairs well with roast quail with braised chicory, pigeon with Swiss chard, thin slices of duck breast with mushrooms, knuckle of veal with baby spring vegetables, barbecued or griddled meat, soft cheese such as a chaource or even an Époisses, as well as a charlotte aux fruits, red fruit tiramisu, and chocolate cake.

OENOLOGY

Selection from our finest parcels of pinot noir with a south – south-east exposure.
Grapes harvested when fully ripe (12°)
Vinification and ageing in new Burgundy oak barrels for 18 months
Serving temperature: 12°

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CHAMPAGNE
GREMILLET

THE SPECIALITIES

« THE ROSE DES RICEYS »
2017

It is not a white wine. It is not a red wine. It is the Rosé des Riceys. It leads us through a palette of little red fruit, from the darkest to the lightest, from the sharpest tasting to the sweetest tasting. From a hint of cherry, of course, but also of Morello cherry, of raspberry, of sloe, of strawberry, of blackcurrant, its range varies depending on the year. Here, it tells the story of a beautiful summer.

JEAN-CHRISTOPHE GREMILLET, CELLAR MASTER

BLENDING

100% Pinot Noir from Les Riceys

TASTING NOTES

OBSERVE

The robe is a beautiful salmon-coloured red with glints of ochre. Brilliant, luminous and limpid.

BREATHE

The nose is a surprise, revealing a wealth of young aromas, of fresh red fruit and fruit jellies.
It is a union, bringing together quince with rose and raspberry.
Tender nuances of aniseed prolong the pleasure.

APPRECIATE

The mouth is straightforward, flattering the palate with childhood memories : fruit juice, sweets, jams, sorbets, charlottes and clafoutis. The structure is fine making it a unique wine.
You may look for something similar. In vain. This is the Rosé des Riceys.
It is all smoothness with a final note of delicate, discreet and soft vanilla tannins.

PAIRING

This original wine likes morganatic unions. Why not try a fillet of bass in salt crust, a poularde demi-deuil, a veal chop à la crème flambéd with Marc de Champagne, a mature cheese, and all charlottes and clafoutis ?
I like this wine for its originality, which enables me to reinvent it.
Be daring ! Go for a Rosé des Riceys !

OENOLOGY

Selection from our finest parcels of pinot noir in Les Riceys with a south – south-east exposure.
Grapes harvested when fully ripe (12°)
Vinification and ageing in new Burgundy oak barrels for 6 months
Serving temperature: 8 - 10°

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CHAMPAGNE
GREMILLET

THE SPECIALITIES

RATAFIA CHAMPENOIS

A distinctly contemporary design thanks to this rounded bottle's curved yet balanced lines evoke the gentle, delicate appeal of this aperitif. The label is also circular and decorated in the French national colours, leaving no doubt as to the product's origins and its status as a high-end French gourmet product, renowned the world over for its exceptional quality.

BLENDING

100% Chardonnay

TASTING NOTES

A bright, warm and clear golden-topaz colour with exquisite, unique aromas.
The nose, with its' rich, sensual raisin aromas, evokes memories of Corinth, Smyrna, Damascus or Malaga.
The hint of alcohol recalls the richness of spirits such as Cognac or Armagnac, with a hint of wood, vanilla and tobacco.
On the palate, a whole range of interpretations is possible... Like a trace of amber liquid caressing the throat.

PAIRING

Ratafia is an integral part of the Champagne region's gastronomic heritage and can be served as an aperitif or with a sweet or savoury starter or frozen dessert. It can also be used for granita and served with melon or other fruit.

ŒNOLOGY

GREMILLET's Ratafia de Champagne is produced from a selection of chardonnay grape juice harvested in 2006.
It is therefore classed as "hors d'âge", or XO, due to its 10 years of ageing.
Transformed into alcohol, the champagne grape juice retains all its freshness and minerality, making this a unique product in the world of French liqueur wines.

COCKTAIL SUGGESTION:

BALNOT IN THE SKY
Several fresh leaves of mint
2 slices of lime
20 ml of cane sugar syrup
Pound with a pestle and mortar then add
70 ml of Ratafia
and several ice cubes for a short cocktail
or for a long drink simply add sparkling water

WIT 5 cl

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Packaging

1 bottle gift box or wooden case for the range Classics and Purs

1 bottle giftbox for range Uniques

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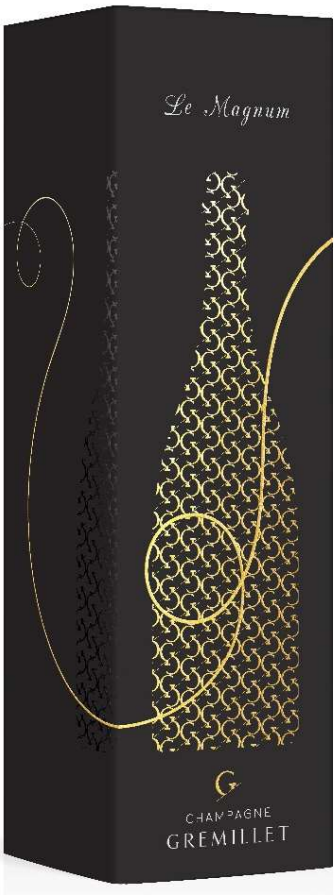
Packaging



Magnum giftbox

The Mix box 1,2 or 3 bottles

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Packaging

Magic ice bowl

Bags

Vanity 3 bottles

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