



THE  
CLASSICS

SÉLECTION

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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