

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 : Silver 2017
Decanter : Silver 2017



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

JEAN-CHRISTOPHE GREMILLET, CELLAR MASTER


CHAMPAGNE
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