



CHAMPAGNE
GREMILLET



FORGET ME NOT

ORGANIC

Emblematic of our organic cuvée, the myosotis flower, also known as "Forget me not" or "Love's Grass," carries among its synonyms our name, "Gremillet."

"This is a champagne from the terroir, a champagne that proudly celebrates its organic origins and bears witness to the House's commitment to sustainable viticulture and the preservation of biodiversity"

Blending

80 % PN – 20% CH
20% reserved wine

Dosage

9 G/L -BRUT
Home made liqueur

Ageing

2 YEARS
minimum



Wine making process

1st press only
Tangential filtration

Fermentations

AF (16°) & MLF (18°)
Thermoregulated stainless steel vats

Terroir

Côte des Bar

FRUITY - MINERAL - ELEGANT

TASTING NOTES

THE EYE : A magnificent yellow gold colour delicately tinged with salmon hues. Brilliant, luminous and limpid, it evokes the natural elegance of this organic champagne. The mousse is fine and persistent, and the fiery bubbles burst with contagious joy heralding a captivating sensory journey.

THE NOSE: The rich nose reveals a stroll bathed in sunshine. The fruity notes, bursting with ripeness, reveal delicate autumnal vanilla nuances, followed by hints of crumpled leaves and undergrowth. An olfactory symphony that evokes the richness of nature in all its splendour.

THE MOUTH: On the palate, a full, enveloping power worthy of the English expression « full mouth ». You munch into it like into a piece of fruit (apple, pear or medlar). The closeness to nature is unmistakable, perhaps evoking earth and mushrooms in a subtle dream.

PAIRINGS : fish such as red mullet - woodcock embellished with their tripes - salmis of wood pigeon, duck or guinea fowl