## champagne **GREMILLET**

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Happy New Year 2025!

The seeds of success are sown in the dreams we nurture today.





Anne Gremillet's Perspective

#### A HARVEST MARKED BY ADVERSITY BUT DRIVEN BY RESILIENCE

This year, our harvest has reached barely 50% of the authorized yield - a figure that, while below our usual expectations, is ultimately satisfying compared to the industry average. The reason? Unprecedented weather conditions that made this season particularly challenging, with unpredictable events that were difficult to anticipate despite the utmost care given at every stage of the vegetative cycle of our vines.

Fortunately, in Champagne, we are privileged in that we can rely on a precious asset: the reserve-a unique system in the world that allows us to compensate for low harvests by drawing on the volumes of wine set aside during more abundant years. Thanks to this system, and despite the challenges imposed by nature, we have managed to maintain the production of our champagnes this year while ensuring a consistent standard in quality.

This positive note fills us with optimism for 2025!

We hope that future harvests will be more generous, enabling us to replenish this priceless reserve and sustain the excellence of our cuvées, year after year.

Bear in mind that harvesting is a cycle, and each vintage has its own role to play in the story of our House...

Anne Gremillet

### 2024 : a year like no other

As a joke, we often say: « Champagne gives spirit to those who lack it! » Well, believe me, we'll need to drink plenty if we want to keep ours...

> There are years we'd rather forget, and others we've venerated

We've faced the plague and the cholera, the ten plagues of Egypt, flood, and war... yes, because we had to battle frost, then hail, and finally the sneaky enemy: rain and mildew!

Admit it, that's a lot to handle... But we fought hard to achieve a small yet qualitative harvest - don't worry, there's stock in our cellars, and we won't let you down.

> As much as we depend on Nature and her whims, one thing is certain: for years to come, people will still be talking about the 2024 Vintage.

> > Jean-Pierre Rodolphe Lédé OENOLOGUE

Raise Jour Glasses! Cheers!

#### THE AMBASSADOR COLLECTION IS NOW COMPLETE

Our Sélection cuvée - renamed Ambassadeur in 2023 to better reflect its value, origins, and ambitions - continues to make its mark...

Following the rebranding of the Brut under this new name, the first bottles of its Rosé version emerged from the cellar this summer! A true delight for enthusiasts, who are thrilled to rediscover this variation that retains the much-loved blend of the Brut - 70% Pinot Noir, 30% Chardonnay - enhanced with a touch of red wine, which imparts a subtle color and delicate aromas.

This is excellent news for our House, as we once again proudly offer the two flagship references of this iconic collection. As the best-selling range of the estate in terms of volume, the Ambassadeur collection has served as the standardbearer of GREMILLET's expertise and Champagne style for over 40 years, both in France and beyond our borders.



#### AN UNFORGETTABLE ORGANIC CUVÉE

More than just an organic champagne, this cuvée pays tribute to our roots and the land that nurtures our passion. Through the language of flowers, it embodies the vision we dedicate to it: celebrating cherished memories, the strength of unbreakable bonds, and the joy of togetherness.

Fruity, mineral, and elegant, it shines at a festive celebration, a heart-felt reunion, or a quiet pause in the humdrum of our daily lives. Its magic lies in enhancing the present moment and transforming it into a treasured memory.



After more than 10 years devoted to crafting organic champagnes – first for other brands, using grapes meticulously selected from fellow growers, and later under our own name exclusively for the Swedish market – **2024 marks a decisive milestone in the recognition of our expertise: the launch of Forget me not.** 

This organic vintage, whose name translates into French as « Ne m'oublie pas », reflects the English translation of the name of the Myosotis flower, symbolizing fidelity, eternal love, reminiscing, renewal, and hope. It also resonates with our family name - Gremillet - which figures among its synonyms.

**DID YOU KNOW?** After a 3-year conversion process, we now own 6 hectares of our own certified organic vineyards enabling us to sublimate this category of champagne in an even more personal way. The unique feature of these vineyards ? They are all located in close proximity to the estate , which enables us to better protect them, as they are particularly vulnerable to changing weather conditions, pests, and disease. At the same time we preserve the impeccable quality that we strive to achieve in all our vintages.

The Artisans of Our Story

HALF A CENTURY OF LOVE FOR OUR FOUNDERS

On September 21<sup>st</sup>, we raised our glasses to celebrate an extraordinary moment: **Arlette and Jean-Michel's 50<sup>th</sup> wedding anniversary, the founders of our House!** Fifty years of union and their 50<sup>th</sup> shared harvest - half a century of passion and dedication that have given life to this beautiful adventure. At the time, Champagne GREMILLET was just a distant dream. Arlette, pregnant with Jean-Christophe, now our Cellar Master, worked as a secretary in a factory, while Jean-Michel was an electrician. Together, they cultivated the few vineyard parcels inherited from Grandma Lulu.



Yet, thanks to their determination and vision, they shaped what is now a true success story. A success they could never have imagined in the early days of their endeavor. A success that, on this last day of summer, fully deserved a Champagne GREMILLET - fruit of their love and tireless work.



#### A WELL-DESERVED BREAK

After 31 years by our side, André, our Assistant Manager and Export Sales Administrator, is preparing for retirement. Joining us back when the offices were still within the family home, André witnessed the growth of Champagne GREMILLET, just as he saw the family's children grow, they themselves now partaking in the adventure.

He was a privileged witness and key player at pivotal moments, such as when the founder of our House launched the audacious campaign to approach embassies worldwide. He still recalls the hundreds of emails sent and the first export clients won over - many of whom still remain loyal today. André is the living memory of the House, a true « information hub » and a steadfast pillar we have always relied on. His departure marks the end of an era, but he will always hold a special place in the family's heart.

In 2025 a new chapter will begin with Pauline, who will take over from André.

When the Bubbles Shine!

MORE PRESTIGIOUS AWARDS



#### And many more to discover on our website, in the «Our Awards » section!

These accolades are a testament to the excellence of our terroir, of course, but also to your invaluable loyalty to our House. Each day, your support inspires our passionate team to display their expertise by providing you with a unique experience, making every tasting a memorable moment.

Towards a Greener Future

#### **A NEW SOLAR INSTALLATION**

We are proud to share the news of a major milestone in our commitment to a sustainable future! With over 1,200 m<sup>2</sup> of solar panels recently installed, our champagne house is entering a new era.We are now producing clean energy for our champagne while reducing our carbon footprint by 1,800 tons over 20 years.This initiative is in keeping with our mission to preserve the planet while continuing to offer you exceptional champagne, a true reflection of our terroir and expertise.



Just like last year, we are reinventing our traditional greeting card by integrating it into our annual retrospective - a way for us to contribute to environmental preservation by reducing the use of paper.

# CHAMPAGNE CHAMPAGNE CHAMPAGNE

From our family cellar to your glass, every bubble in our champagnes is a wish for happiness and prosperity in the year ahead.

May 2025 bring you sparkling moments, radiant smiles, and shared experiences as precious as the finest vintage!

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Alcohol abuse is dangerous for your health. Consume in moderation.