

THE  
PURES

## BLANC DE NOIRS

ROUND, GOURMET, SUMPTUOUS

*All the power and character  
of a Blanc de Noirs worthy of the name.*

*Rare and bolder, its spirit and  
complexion will leave no one indifferent.*

### BLENDING

100% Pinot Noir

### TASTING NOTES

#### TO OBSERVE

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

#### TO BREATH

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.

#### TO TASTE

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

### PAIRING FOOD & CHAMPAGNE

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

### WINE MAKING PROCESS

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  
Mondial du Pinot : Gold 2016  
IWSC : Silver 2018, Gold 2016  
IWC : Silver 2015  
Global PN Master Drinkbusiness : Gold 2017, Gold 2016, Silver 2015  
Champagne & Sparkling 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 GREMLLET, CELLAR MASTER

  
CHAMPAGNE  
GREMLLET