



CHAMPAGNE
GREMILLET

THE
SPECIALITIES

COTEAUX CHAMPENOIS
"ROUGE DE BALNOT"
2015

Although it is our vocation is to create bubbles, especially ones that are delicate, light and dance through a beautiful summer... we had an irrepressible desire to produce a red wine known as a "Coteaux champenois", but I prefer to call it: "Rouge de Balnot". But this was no easy task, because we will always be compared to our predecessors who produced the 2003, 1976 and legendary 1947 wines... which still make the mouth water to this day...

You see, smell, and are imbued with an overwhelming sense for the wine, as with a fragrance. You dream of it from dawn to dusk, it is more powerful than anything. You release the bung, and quick as a flash it all begins. Here is the sorting table, and here, the wooden vats for maceration and fermentation, and the press at the ready and the casks all lined up in a row. The 18 months of barrel ageing seem to last forever before the happy day arrives and the wine is bottled.

Oh, what joy, one that runs deep in our hearts, like the roots of our vines run deep in a centuries-old tradition, one that has been kept alive since time immemorial. The techniques are in place, the feelings too...the wine will surely follow.

This was the case in 2015 – everything was there – and the result? Well we did it ... my father liked it, as did our friends. And I'm sure you will too.

JEAN-CHRISTOPHE GREMILLET, CELLAR MASTER

GRAPE VARIETY

100% Pinot Noir

TASTING NOTES

LOOK

Deep and lustrous ruby colour.

SMELL

Pinot Noir prevails, with its unmistakable nose so evocative of champagne, so reminiscent of burgundy. It retains all the grape and red fruit aromas, then opens up to reveal an intense floral bouquet of rose, peony, carnation and violet... followed by nutmeg and vanilla.

TASTE

In the mouth, there is a perfect balance between potency and gentleness. The fruit flavours are present, along with the florals and spices, with a hint of leather, coffee, and Havana cigars...

While this wine will age well, it can also be enjoyed young by those who enjoy wines that sing, dance, and leave a fragrance and a recollection of pleasure in the mouth.

FOOD AND WINE PAIRINGS

This wine works extremely well with matelote fish stew, trout, lake fish (char), and monkfish. It is also a perfect match for lobster and crayfish in an Armoricaïne (white wine, tomato and fish stock) sauce, and pairs well with roast quail with braised chicory, pigeon with Swiss chard, thin slices of duck breast with mushrooms, knuckle of veal with baby spring vegetables, barbecued or griddled meat, soft cheese such as a Chaource or even an Époisses, as well as a Charlotte aux fruits, red fruit tiramisu, and chocolate cake.

OENOLOGY

Selection from our finest parcels of Pinot Noir with a south – south-east exposure.

Grapes harvested when fully ripe (10.5°)

Vinification and ageing in new Burgundy oak barrels for 18 months

Serving temperature: 12°

