

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 are fundamental.*

### ASSEMBLAGE

50% pinot noir 50% chardonnay

### TASTING NOTES

#### TO OBSERVE

Graceful golden color with amber glints that reflect its extreme luminosity

#### TO BREATHE

Bright, 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.

#### TO 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 FOOD & CHAMPAGNE

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.

### 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.

Ageing of 30 months minimum. BRUT NATURE DOSAGE at 2 gr/l with a «liqueur d'expédition» coming from finished bottles of Champagne.

### AWARDS

IWSC : Silver 2017, Gold 2014

Decanter : Silver 2017

AWSA : Silver 2018



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

JEAN-CHRISTOPHE GREMILLET, CELLAR MASTER



CHAMPAGNE  
GREMILLET