

THE
UNIQUES

CUVÉE EVIDENCE

VINOUS, EVOLVED, OAKY

Its gentle vinification in oak makes for more aromatic complexity all while preserving the freshness of the Chardonnay.

BLENDING

100% Chardonnay (oaked)

TASTING NOTES

TO OBSERVE

Charming pale golden color with silvery glints. Bright, luminous and limpid. A creamy mousse rim with fine and delicate bubbles.

TO BREATH

The nose is an invitation to enter an unfamiliar, esoteric world of flowers, spices and exotic canopy which should be slowly inhaled in order to take in the subtlety of the aromas.

TO TASTE

The taste, instantly seductive, is well-balanced and harmonious showing both its vivacious nature and great mellowness. Licorice, vanilla, warm biscuit and oak notes all blend together on the finish for an instant of pure bliss. The taste is just what one would expect, in itself an Evidence!

PAIRING FOOD & CHAMPAGNE

The perfect match would be the delicate flesh of scallops, fine fowl or a farmer's chicken.

WINE MAKING PROCESS

Blending of four vintages.

This Champagne is composed of only the cuvée (first press).

Selection of our best chardonnay.

Alcoholic and malolactic fermentation in oak barrels for 6 months.

Ageing of 4 years minimum.

BRUT DOSAGE at 7 gr/l with a «liqueur d'expédition» coming from finished bottles of Champagne.

AWARDS

IWSC : Silver outstanding 2018,

Gold medal 2016

Wine Enthusiast : 91/100

SWA : Gold 2016

AWSA : Silver 2018



« Atypical in our range, this is a High Gastronomy Champagne catered for connoisseurs. »

JEAN-CHRISTOPHE GREMILLET, CELLAR MASTER

CHAMPAGNE
GREMILLET