

THE
CLASSICS

ROSÉ D'ASSEMBLAGE

ELEGANT, SUBTLE, FRUITY

The last born of the range with the zéro dosage, it is a Champagne for pure pleasure, convivial, it delights every palate.

BLENDING

70% pinot noir 30% chardonnay

TASTING NOTES

TO OBSERVE

A beautiful salmon pink colour with copperish hues that reveal its brightness and luminosity.

TO BREATHE

The nose is imposing and generous. It offers a whole basket of sun-drenched red and black berries : strawberries, raspberries, blackberries, blackcurrants, red cherries and redcurrants.

TO APPRECIATE

The taste is full, mellow and fleshy, a perfect balance of flavours and softness. The intense richness of the fruit is amplified by its fine bubbles. Its luscious flavour and the freshness of its aromas can only be rivaled by its elegance.

PAIRING FOOD & CHAMPAGNE

One could be daring and serve it with fowl, such as pigeon, quail or duck with a mix of spring vegetables or even a fruit mousse.

WINE MAKING PROCESS

Blending of four to five vintages, 20% of reserve wine.

Made of 10% of red 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 22 months minimum.

BRUT DOSAGE at 9 gr/l with a «liqueur d'expédition» coming from finished bottles of Champagne.

AWARDS

IWSC : Silver 2018 & 2017

AWSA : Gold 2018



« I wanted a Rosé version of our non-vintage Brut, which I regard as the most beautiful blend in Champagne. »

JEAN-CHRISTOPHE GREMILLET, CELLAR MASTER



CHAMPAGNE
GREMILLET