



CHAMPAGNE GREMILLET

The Gremillet House is completing its range with
a new organic cuvee which is unforgettable

« Forget me not »

The organic champagne market is in full effervescence. Although organic farming still represents less than 10% of AOC Champagne according to the interprofessional committee of Champagne wine, driven by growing demand and environmental issues, a fair number of producers are embracing the practice. For Champagne GREMILLET, the milestone was crossed over 10 years ago; initially for other brands and then under its own name exclusively for the Swedish market. This autumn, the aim is to extend the recognition of our expertise in this domain to all champagne enthusiasts.

Historical experience in organic champagne

« We have been producing organic champagne under the Ecocert label since 2011,» says Anne Gremillet, in charge of marketing and communication at Champagne GREMILLET. Among the first Champagne winegrowers to embark on the organic adventure, this type of champagne was initially made for other brands using grapes purchased from other growers. Starting in 2019, after winning a tender from the Swedish monopoly, several organic cuvées labelled Gremillet were introduced, production exclusively reserved for Sweden, which has in fact become the first export market for the house, surpassing the United Kingdom. The next step was predictable :
« We wanted to be able to satisfy even more organic enthusiasts by using the fruits of our own estate. »



Today, after 3 years of reconversion, Champagne GREMILLET owns 6 hectares of its own certified organic vines to enhance, in an even more personal way, the champagne in this category. What's so special about them? They are all located close to the estate! A way for the house to better protect this vineyard which is particularly sensitive to weather changes, harmful insects, and diseases, and thus maintain the impeccable quality it strives to develop in all its vintages.

«The reconversion of part of our vineyards to organic wine growing enables us to offer new development opportunities to our house by highlighting expertise we have mastered for over 10 years and by adding even more diversity to our collection of champagnes, which already includes 9 different cuvées. Attentive to the expectations of our consumers who have a growing interest in organic farming, this choice also corresponds to our environmental approach. In particular it adds to the HEV certification of our domain and, more broadly, to our CSR policy.»

Forget me not : an unforgettable organic cuvée

Particularly significant in the history of the Champagne house, this new ORGANIC cuvée had to bear a very meaningful name. And it's « Forget me not » that has won the approval of the different team members. A whole legend is behind this name...

It turns out that our family name « Gremillet » is among the main synonyms for the Myosotis flower, also known as Vergissmeinnicht in German or « Forget-me-not » in English. In the language of flowers, this wild species conveys some of the most beautiful symbolisms: fidelity, eternal love, memory, renewal, and hope. Which is why, for quite some time, our house has thought about creating a cuvée dedicated to this flower. As time passed the association with our first organic vintage seemed like a natural choice!



The legend of the Myosotis

On a walk along the Danube with his beloved, a young knight set about picking a flower for his sweetheart. The weight of his armour caused him to fall into the water. Knowing his end was imminent, before he disappeared, he gallantly threw the flower towards his lady with these last words : « Do not forget me ! ». (« Forget me not »)

The flower echoes nature, precious nature that offers us elixirs of such high quality. Nature that we are more committed to respecting than ever with our move to organic farming.

It also translates, through its symbolism, the entire vision we have for this new cuvée. More than just an organic champagne, Forget me not is a vibrant tribute to the memory of our precious moments in life. It celebrates true love, unbreakable bonds and the joy of being together. Whether it be on the table of a joyful celebration, warm reunions, or a sweet daily interlude, it will enhance the present moment and anchor it in a delightful memory. Each sip embodies novelty, as well as the joy and hope that arise from it. »

A champagne with style



Innovative in the way it is produced, innovative on tasting, Forget me not is also innovative in its appearance.

«We sought to distinguish this organic lineage from the rest of the house's vintages without breaking away from the brand's identity,» says Anne Gremillet. «As soon as you have the bottle in hand, you will notice a brown glass color called 'autumn leaf', a tribute to the earth we want to preserve. The label reveals a coat of arms with the Myosotis flower in the center. Connoisseurs of the house will recognize a strong graphic imprint of Champagne GREMILLET: the ascending oblique line (a new label cutout), which symbolizes for us construction, optimism, and the sense of looking towards the future. A sign that we hold dear and that enables us to create a link between all our creations.»

The tasting notes

A magnificent yellow gold colour delicately tinged with salmon hues. **Brilliant, luminous and limpid**, it evokes the natural elegance of this organic champagne. **The mousse is fine and persistent**, and the fiery bubbles burst with contagious joy heralding a captivating sensory journey. **The rich nose reveals a stroll bathed in sunshine. The fruity notes, bursting with ripeness, reveal delicate autumnal vanilla nuances, followed by hints of crumpled leaves and undergrowth.** An olfactory symphony that evokes the richness of nature in all its splendour. **On the palate, a full, enveloping power worthy of the English expression « full mouth ».** You munch into it like into a piece of fruit (apple, pear or medlar). The closeness to nature is unmistakable, perhaps evoking earth and mushrooms in a subtle dream.

This is a champagne from the terroir, a champagne that proudly celebrates its organic origins and bears witness to the House's commitment to sustainable viticulture and the preservation of biodiversity.



Wine and food pairing

This wine is an excellent accompaniment to fish such as red mullet, cooked with the same finesse as ortolan or woodcock embellished with their tripe... It also goes well with more robust dishes such as salmis of wood pigeon, duck or guinea fowl.

More information on [Champagne Gremillet](#)

Alcohol abuse is dangerous for health, consume with moderation.

