

CHAMPAGNE
Pierre Gimmonnet
& Fils

le terroir est un Chef d'œuvre de la Nature...

Côte des Blancs en Champagne

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Our **Estate Book** is an invitation to discover our **champagnes**
and to learn, as you browse, the secrets of their ethereal elegance and savoury, lively minerality.

All our wines are deeply rooted in the **chalky soils** of the **northerly Côte des Blancs**:
one of the most high-regarded terroirs in Champagne.

This is the **story of our House** and our champagnes.

Olivier & Didier Gimmonnet



CHAPTER 1

Noble origins

A land of Great Chardonnays

Since always, when we planted our first hectares in Cuis, we have carefully selected Premiers Cru and Grand Cru vineyards exclusively located in the Côte des Blancs. The Domaine now stretches over 29.40 hectares, located in this special stretch of land: its chalky subsoil allows the noble Chardonnay vine to reign supreme:

Cuis since the beginning
Chouilly (including 3 hectares of 'Montaigu', planted in 1951),
Cramant (since 1958, coming in large part from our mother, née Larmandier),
Oger since 2005, **Vertus** since 2008.

The Pierre Gimonnet & Fils House put down its roots in these terroirs more than two centuries ago and continues to expand its estate there. Since 2016, 50 ares have been added to our vineyard in Cuis, the corner stone of our house and the backbone of our non-vintage brut champagne.

**These acclaimed terroirs of the Côte des Blancs
provide for all our production – 100% of the grapes we use are our own.**

We have an atypical profile for a wine grower, giving the size and location of our vineyards. This is one of our family House's advantages.

For decades, we observed and cultivated with passion and respect our land. In doing so, we have enriched our knowledge and understanding of the great Chardonnays of Champagne. This expertise leads us to becoming one of the most important, and recognised, producers of 'Blanc de Blancs' champagnes.

Now, Gimonnet is synonym with the great Chardonnays of the Cote-des-Blancs and Blanc de Blancs the true signature of the House.

Old vines

**Our family has always taken special care
of our precious grape vines,
for is there a great wine without beautiful fruit?**

For us, the age of the vines is a determinant factor for obtaining grapes with perfect maturity, concentration and, above all, able to express their specific terroirs.

The vine's deep roots ensure we are able to produce wines with great minerality, a very distinctive style of our champagnes.

We have therefore always been careful to let our vines age, especially in the Grands Crus.

The oldest parcels were planted in 1911 and 1913, in the heart of the Grand Cru de Cramant.

50% of our vineyard is more than 35 years old;

80% of our 'Grand Cru' parcels were planted more than 45 years ago.

In our estate **massal selections** are favoured, as we want to preserve the diversity chosen by our grand- and even great-grandparents. The same attention to details is applied to when selecting root-stocks: the most suited are meticulously selected on the finest parcels in order to be grafted during replanting.



Exceptional parcels

In the Gimonnet family we are still farmers at heart.

We are firmly convinced that owning vineyards is the fundamental condition for mastering the creation of our wines.

As growers, we know all our parcels – even every vine! – by heart, alongside their ability to produce a specific style of wine.

The ability to predict what wine we can produce is the secret to our decades-old consistency.

Therefore, nothing is left to chance in all of our vineyards.

We seek to express an almost Burgundian understanding of the terroirs of the Cote-de-Blancs: **an endless palette of different terroirs, crus, and lieu-dits.**

Today, the purchase of a new parcel is conceived only to make great wines.

Today, we will only purchase a new parcel if it will be able to produce great wines.

Our vineyards are located in some of the most interesting crus of Champagne. We are lucky to work with fruit coming from 'Buissons', 'Fond du Bateau', 'Bionnes', 'Bauves' and 'Grosmonts' on the Grand-Cru de Cramant; 'Montaigu' and 'Les Ronds Buissons' on Chouilly, and 'Les Terres de Noël' and 'Champs Nérons' on the Grand-Cru d'Oger. These vineyards complement the holdings we have in 'Croix-Blanche', 'Roualles' and 'Basses vignes' on the Premier Cru de Cuis, which are essential to the creation of the "Gimonnet style":

Approximately **12 hectares** of the Pierre Gimonnet & Fils vineyard are classified **Grand Cru**, with nine in 'the heart of Grand Cru' (as defined by the family). For decades, this **unique heritage** has shaped the reputation of our finest vintages.





Viticulture that respects the land

**'We do not inherit land from our parents;
we borrow it from our children.'
(Antoine de Saint-Exupéry)**

Following this philosophy, and **constantly questioning ourselves**, at Gimmonnet&Fils we meticulously practice sustainable viticulture. We aim to:

- Have the minimum impact on the environment, and 'tame' and channel the vigour of the vine in order to reveal the identity of each parcel. In other words, favour the minerality over the immediate fruit character;
- Respect the soil, limiting the use of herbicides by planting grass on certain parcels or tilling the soil on others.
- Avoid fertilisers. We bring little or no enrichment to the soils, in order to encourage the root system to go deeper into the chalk in search for nutrients.
- Protect the vineyards biodiversity. We use reasoned fight, minimise phytosanitary products, create sexual confusion to avoid insecticides and maintain a living, balanced ecosystem on our land.

**We don't follow dogmas;
we are simply pragmatists
with common sense.**

This is the fundamental condition in seeking the expression of great terroirs. Nothing is certain or definitive, we **always question our vine-growing practices, striving to do better and produce great wines.**



CHAPTER 2

Perfection as a signature



When vine et family have always been one

Since 1750, the history of the Gimmonnet family has been intertwined with Champagne vineyards. For centuries, the Gimmonnets have been wine growers, delivering their harvests to the Champagne trade. Anecdotes, legends and experience, **as well as the love for Champagne**, were handed down through generations.

Between the wars, the House's wine-making activity really began. Around 1935, Pierre, our grandfather, published his first price list: fresh grape juice was next to the 'still wine native to Champagne' and 'Vintage Champagnes'...

The list also contained a reference to a wine from 'Les Roualles', a very typical place-name of the Cuis terroir. And the unusual pricing shows that this vineyard did not carry the same weight as today.

In 1955, Pierre's son and our father, **Michel Gimmonnet**, joined the family business and revolutionised the Domaine's winemaking. His passion, rational and scientific mind made him **a visionary** in this field. He was amongst the very first to vinify champagne parcel by parcel, using small stainless-steel vats. This technique ensured that each terroir could fully express itself. **He knew how unique the family vineyards are.**

His farmer's mind set pushed him to elaborate champagnes with 'a soul clearly reflecting the earth'.

He created the Pierre Gimmonnet & Fils style:
complex, balanced champagnes of a finely wrought elegance and inimitable mineral freshness.
Distinguished 'Blanc de Blancs'.

Uncompromising, painstaking vinification

A great wine must be the expression of its terroir.

**Making something good when one has good land is natural,
but to make something exceptional is the next step
and always challenging to achieve.**

Yet, that is what drives us.

Michel Gimonnet passed on his high standards and strive for perfection to us, the next generation of the estate: Olivier and Didier. We walk on the path started by our father and strive to uphold his legacy in order to make Pierre Gimonnet & Fils an exceptional estate, synonymous of great Chardonnay wines.

Humbly, yet tirelessly, we have been working our vineyards and made wine together for more than 30 years with the sole aim of perpetuating our house style. We still regard every vintage as a new challenge. Even though the terroirs of our wines are perfectly defined, each harvest pushes us to improve those little details that will take our champagnes to new, unexplored heights.

The secret of our success is the deep knowledge of our demanding vineyards and rigorous technical precision in the cellar. Our work is fastidiously artisanal in its nature – not too dissimilar to that of a watchmaker!

We pay extreme care and attention to our wines and, in our opinion, winemaking must simply preserve the original qualities of each parcel.

**We want our champagnes to be the natural expression of our terroirs
and not of vinification techniques.**

The process involves:

- grapes are picked by hand and carefully pressed to separate the 'flesh juices' (cuvée) from the 'taillies' (near the skin and stem: pruning) according to the composition of the grapes. The pressing always takes place less than 6 hours after picking.
- natural cold racking for 24 hours.
- a fermentation process starting less than 36 hours after pressing to preserve the purity of the aromas,
- 'single-parcel' vinification in stainless-steel vats
- aging on fine lees without stirring. The duration of maturation is adapted according to tasting.



**At the end, shouldn't we, as wine grower,
be 'interpreters of the land'?**

The philosophy of assemblage for harmonious vintages

The Gimmonnet style, with its unmistakable freshness and minerality, is the fruit of our Côte des Blancs lands and our precise craftsmanship in the cellar.

**The complexity and harmony of our wines draw heavily from
a great champagne tradition:
the art of assemblage.**

Single-parcel vinification in 'neutral vats', established by Michel, as of 1955, ensures the respect of each plot, the traceability and precise knowledge of the fruit from each specific terroir.

In spring, around forty different 'clear wines' are tasted and assessed according to flavour, personality and potential for ageing. A perfectly balanced assemblage is another key aspect for perfecting 'the Gimmonnet style'.

Every year, Cuis 1er Cru is our first assemblage. This is the wine that we give priority to by choosing all the components we need, as this is the Gimmonnet most widely enjoyed in the world. Cuis 1er Cru also received some wines from finest localities of Cuis: they are not intended solely for the prestige vintages.

In order to enrich the amazing palette of 'clear wines' from the most recent harvest, 'reserve wines' from previous years are added to the assemblages to create this consistent flavour profile that is appreciated and so sought-after in this wine. Cuis 1^{er} Cru is the true business card and the standard-bearer of the House style.

The high percentage of reserve wines has always been a distinctive aspect of Gimmonnet: these wines are 'guides' that are going to educate the year's wines.

Preferring harmony to intensity, is another essential aspect of our champagne production.

Certain wine critics have already defined us as 'followers of holism' or called us 'mixologists'. This corresponds perfectly in our quest for balance. Assemblage is, of course, the basis of our non-vintage vintages: we blend wines from different years to obtain a 'multi-vintage'.

**Is it not said that complexity and harmony increase
when several fine components are added?
We think so.**





**At Pierre Gimonnet & Fils
all the reserve wines are kept in bottles
(with low pressure),
an extremely rare technique in Champagne,
and in particular, the pre-assemblage of the Brut sans Année,
isolated every year.**

This way of preserving the reserve wines in bottles gives maturity whilst maintaining their freshness. The creation of Cuis 1er Cru involved blending of more than fifty wines, always from at least five vintages, from some of the most revered sites of Cuis.

This attention to details to create the entry level of the house is something quite unique amongst growers.

The same assemblage philosophy applies to our main vintage cuvees: Gastronome, Fleuron, Oenophile, Club Grands Terroirs de Chardonnay, Millésime de Collection. From the same vintages, the qualities of the different vineyards and 'climates' are combined to create a complete, harmonious Champagnes.

All 'clear wine' that does not fit the House are put aside. The blenders have a single goal: create wines that will remain true to the **House style**, marked by vivacity, great purity, and a rare minerality, enhancing the subtle aromas of the great Chardonnays of Champagne.

The exceptional supplying on which our family can count, quickly led us to create several vintages with nuanced dominant qualities:

- Freshness for 'Gastronome'
- Complexity and 'spirit of the year' for 'Fleuron'
- Intense minerality for 'Oenophile'
- Elegance and ageing potential for Special Club Grands Terroirs de Chardonnay.

Pierre, then Michel meticulously wrote down all the formulas of their assemblages in notebooks. Three generations have followed one another in the cellar... Today, Olivier and Didier, continue to fill pages of a notebook.

Our impressions during the harvests and our assemblage choices are scrupulously noted therein.

We are even more verbose than our elders for we know how precious these notes will be for future generations, **a precious heritage for the House.**

**This originality participates
in creating the unmistakable
Gimonnet style.**



**We remain true
to our convictions.**

At Gimmonnet & Fils,
there is, of course, an exception that proves the rule:
the singular vintages, single-terroir Grand Cru.

In 2005, we started renting 1 hectare of vines on the Grand Cru d'Oger (Southern Côte des Blancs). From this new origin for us, We started to question how we could integrate into our blends the wines of this singular terroir, so different from our usual wines.

After six vintages (2005-2010), observing that the Oger grapes modified the style of our wines, we quite simply decided to use them sparingly in assemblage and to show them separately in a single cru expression. We could do this as the Oger vat always ranked in the top 5 of our large tastings of clear wines.

The first attempt was an 'Oger Grand Cru 2011' marketed as 'Sans Année'. This amazingly expressive Champagne has since found its followers and the experiment continues...

The year 2012 marked an extraordinary vintage for our estate. Our Grands Crus were so impressive that we decided to create single-terroir Grand Cru vintage cuvees, intended to enrich our collection of 'Special Club' vintages.

In the Autumn of 2016, we released the first expression of these vintages: the 'Special Club - Oger Grand Cru 2012'. Two other single-terroir vintages followed: 'Chouilly Grand Cru 2012' and 'Cramant Grand Cru 2012'.

We released these rare bottlings with the 2014, 2015, 2016, 2017 and 2018 vintages.

**These unique expressions of a specific terroir will always be quite limited in volume,
for 'the best must be shared'.**

Blessed with exceptional vineyards, stretching over 12 hectares of Grand Crus, our volumes of exceptional 'clear wines' is sufficient to maintain the quality of our traditional assemblages.

We remain true to our DNA and we place assemblage at the heart of these single terroirs expressions:

- The Oger Grand Cru vintage is made up of four parcels.
- The Chouilly Grand Cru vintage is a blend of vines of different ages coming from our three hectares of 'Montaigu'.
- The Cramant Grand Cru vintage includes no less than a dozen parcels.

Our signature

How can our signature be defined?

We believe by three, simple factors:

- **A champagne should reveal its origins.**

With their astounding flintiness, the wines of Gimonnet&Fils evoke the chalky soil of the Cote-des-Blancs.

- **Champagnes are made for pleasure.**

Their delectable vivacity, balance, complexity and elegance are what we strive for. Our champagnes are crafted to be enjoyed, to evoke intense emotions and to spark desire to venture further in your wine tasting.

- **Champagne is also a great wine for cellaring and can be aged...**

Our precise blending is the key to this rare capacity for ageing. A well-balanced champagne does not need to wait for a long time to be pleasant, but it can be kept for years.

Our estate's great terroirs also contribute to making our champagnes perfect wines for laying down.









CHAPTER 3

Treasures of the cellars

A range of experts in great 'Blanc de Blancs' Champagnes

A 'Blanc de Blancs' Champagne is simply a white wine elaborated from white grapes. In Champagne this means that Chardonnay, the white vine cultivated on our appellation, reigns supreme.

This style of champagnes is usually a rarity: often considered an addition to a producer's line or released as a singular vintage in the great Champagne houses.

Pierre Gimonnet & Fils offers a very complete range of champagnes, elaborated exclusively from Chardonnay from some of the greatest Côte des Blancs terroirs, the region of reference for this variety grape.

**This means that all our wines, other than the 'Rosé de Blancs',
are 'Blanc de Blancs' champagnes.**

This offering is so rare in Champagne that connoisseurs and professionals acknowledge us as setting the standard for great Chardonnays. This certainly fills us with satisfaction and, we feel inspired to continue producing outstanding Blanc de Blancs.

A collection of great Chardonnays

Our range consists primarily of six harmonious cuvees, five of which are vintage.

**These are to be discovered and enjoyed as a true testimony
to the expression of the great Côte des Blancs terroirs.**

**Their style is marked by the impressive balance between the concentration and structure
of the Grands Crus of Cramant, Chouilly, and Oger, and the freshness of Cuis' terroir.**

The different vintages reflect the magic of the assemblages and we play on terroirs' variations to give each wine a definite character:

- **Cramant**, is the "nec plus ultra" of the family's terroirs, producing one of the three most sought-after Chardonnays in Champagne. The wines produced are subtle, ethereal, almost lace-like, with a marked chalky minerality.
- **Chouilly** is in the same style but with less depth. More accessible in its 'youth', it brings fruitiness and elegance to the blends.
- **Oger** is a more structured, weighty Grand Cru, with a precise gunflint minerality.
- **Cuis 1^{er} Cru** offers the backbone of the 'the Pierre Gimonnet style' with its great freshness and a fine, light liveliness.
- **Vertus 1^{er} Cru**, contributes lively exotic aromas to the blends.

In the vintages expression we leave nothing to chance. Our exceptional vineyards give us enough grapes to allow us to craft wines of excellence ('Special Club' cuvee) nearly two years out of three.

**A strict selection process is always paramount,
we only release as vintages the very finest of harvests.**

We follow and interpret what Nature gives us every year – every vintage is its own story and does not allow to guaranteeing the follow-through of vintages.

As the jewel in the crown, sit our range of singular vintages: 'Oger Grand Cru' Sans Année and Special Club 'Oger Grand Cru', 'Cramant Grand Cru' and 'Chouilly Grand Cru' vintages.



Our Cuvees

Non-Vintage



CHAMPAGNE

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Cuis 1er Cru

Brut

« The House Style - Crisp and Pure »

From the very beginning...

Lively, ethereal, mouth-watering and perfectly-balanced, this Non-Vintage Brut Cuis 1er Cru represents the archetype of the Pierre Gimmonnet & Fils style. This cuvee is the pillar of the estate and an initiation into our approach.

Every year, we use all the wines we require to reproduce this House Style. This classic «non-vintage» blend with its consistent flavour is appreciated for its liveliness, lightness and finesse - with all the purity of great Côte des Blancs' Chardonnays.

**Our goal is for this cuvee to awaken your taste buds gently
(hence the importance of reserve wines preserved in bottles),
titillating them with its sharply crisp fruitiness.
The extremely pure finish leaves the palate feeling refreshed -
an invitation to take another sip!**

The blend is always a combination of at least 5 different harvests:

For example, the Non-Vintage Brut on sale at the end of 2018 is crafted from a base of 67% Chardonnay from 2015 enhanced with reserve wines kept in bottles: 9.4% from 2014, 8.4% from 2013, 6.3% from 2012, 7% from 2011 and 2% from the 2010 harvest.



Brut Extra

Extra Brut

« The Extra Brut version - for purists »

New concept

This new cuvee is a fresh challenge to satisfy a clientele eager for «natural champagnes».

The current trend is for champagnes with no or very little added sugar (BRUT NATURE or EXTRA BRUT respectively).

Personally, we feel that the «dosage» is a part of the traditional Champagne winemaking process so we usually prefer «extra-brut» to «brut nature».

The perfect dosage is when it «passes unnoticed», when there's enough, but not too much. It's a question of balance.

**This «Brut Extra» cuvee is only possible
because of the quality of the non-vintage brut.**

Quite simply, it is a version of our classic NV Brut with only a very little added sugar and aged on racks for slightly longer. For the «2019 version», the blend is crafted from a 2013 base with 4 years of reserve wines (2012 to 2009).

Rosé de Blancs

Brut

« A non typical Rosé »

A creation from the 2010s

With this new «Rosé de Blancs» cuvee, our Champagne House offers a Blanc de Blancs, adding a touch of colour to a range that has been highly acclaimed for generations for its Blanc de Blancs champagnes.

Purists need not fear! This wine has all the Pierre Gimonnet & Fils signature, notable for its crisp purity and elegance.

«Rosé de Blancs» expresses our great Chardonnays (94% of the blend), the exceptional hosts to a new, fruity note created by adding just a hint of Grand Cru Pinot Noir (6%).

**Highly unusual for a rosé champagne,
after the notes of red berries,
the expression of a blanc de blancs champagne comes to the fore,
making this «Rosé de Blancs» an utterly mouth-watering cuvee.**

Marketed since 2012, demand for this cuvee has exceeded our expectations. The Rosé de Blancs is delighting fans seeking a flinty, refreshing cuvee.

We are therefore bottling more of this cuvee: with around 20,000 bottles cellared every year, its sales are currently outstripping those of our «Gastronome» cuvee.



Vintage

Cuvees



CHAMPAGNE

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& Fils



Gastronome

Millésimé

« Le Perlé de Gimmonnet »

Created In 1947 by Pierre Gimmonnet

This cuvee is crafted according to the little-known concept of «perlé» champagne. Historically created for restaurants (for a glass of champagne or to accompany a meal), this cuvee is made to produce «demi-mousse», in other words, to be gently sparkling. When bottled, the «prise de mousse» responsible for the foam creation in your glass is limited by adding less sugar than usual (20g instead of 24g for full foam).

Its foam is thus extraordinarily fine and «creamy» so it intrudes on neither the palate nor the taste buds.

This is an excellent «Champagne d'Esprit», perfect for aperitifs; it will also blossom throughout your meal and astound your guests with its crisp, «elegant substance».

With its ultra-fine foam,
our current 2014 vintage Brut Gastronome cuvee,
will shine throughout your meal.
It will astound your guests
with its fruitiness

(28% from Chouilly and 9.5% from Vertus), its crisp beauty (34.5% from Cuis)
and its elegant substance (18% from Cramant and 10% from Oger).

For Didier Gimmonnet, this is a «festive champagne, like biting Into a juicy fruit with a refreshing texture».



Fleuron

Millésimé

« The Champagne House Vintage Spirit »

Since the 1930s

As the Estate's first vintage cuvee, for a long time this was our «top-of-the-range» cuvee, hence its name «Fleuron», the jewel in our crown; it was crafted when our grandfather considered the quality of the vintage made it possible to create a blend other than the non-vintage brut. In other words, when there was no need to incorporate reserve wines for balance.

The style of our champagnes is unmistakable: the great «blanc de blancs» of complex and well-balanced champagnes with their chiselled elegance and an unrivalled flinty freshness.

Obviously, these qualities are due to our «terroirs» (la Côte des Blancs), but they also stem from our conception of champagne - we favour harmony over intensity, balance over ultra-concentration... and the key for this lies in the blending.

The «Fleuron» blanc de blancs millésimée cuvee expresses this skilful blending that combines the qualities of our estate's many terroirs and plots.

This represents the spirit of this cuvee, the flagship of our vintage champagnes, crafted with a judicious blend of wines from all the year's finest vats.

The 2010 vintage is a great classic in this spirit of vintage blends from the Pierre Gimmonnet & Fils Champagne House, with perfect balance between our grapes from different villages: 40.5% from Cramant, 27% from Chouilly, 5.8% from Oger, 16.3% from Cuis and 10.5% from Vertus.

**The perfect expression of what we aspire to create,
a subtle balance between substance, finesse, elegance and freshness.**

**And for this vintage, the complex,
rich aromas blossom with a great deal of minerality.**

Cœnophile Non Dosé

Brut Nature Millésimé

«Authentic and Mineral»

Chosen from among all the bottles in our cellars for its capacity to express itself without additional sugar, this cuvee is always a complex, perfectly matured wine.

Without fail a blend of great origins, aged on the lees for a long time and «non dosé», in other words, without «liqueur d'expédition», with no embellishments, as savoured straight from the wine cellar.

For all those who love
chalky, highly distinguished blanc de blancs champagnes.
Our current Brut Nature Cœnophile 2012 vintage cuvee,
a surprising blend of discretion and complexity,
is best savoured on its own, for an intense and unadulterated sensation
with a mineral, chalky finish.

It is one of Olivier's and Didier Gimonnet's current favourites.

For the last 40 years, this cuvee has been showcasing our best vintages with natural balance. 2012 is the 15th «non dosé» vintage, following in the footsteps of our vintage champagnes from 1979, 1982, 1985, 1988, 1990, 1993, 1995, 1998, 1999, 2000, 2002, 2004, 2005 and 2008.



Exceptional and Collection

Cuvees



CHAMPAGNE
Pierre Gimonnet
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SPECIAL CLUB

Brut Millésimé « Grands Terroirs de Chardonnay »

«The elegance of great champagnes»

Prestige cuvee since 1971



This represents an extremely meticulous blend of the estate's oldest vines (plots of vines over forty years old, the two oldest plots planted in 1911 and 1913), mainly growing in Cramant Grand Cru (60%), and completed with Chouilly Grand Cru (30%) and a hint of Cuis 1^{er} cru (10%) to give that Gimmonnet-style touch of crispness.

This cuvee is crafted with almost unbelievably uncompromising care at every stage of the vinification process.

It embodies the archetypal Pierre Gimmonnet & Fils style:

**a cuvee with a superb structure,
a silky texture that offers superlative substance,
and unbeatable finesse and elegance.**

Our current vintages are 2010 and 2012.



MILLÉSIME DE COLLECTION

Magnum Vieilles Vignes de Chardonnay

«The best of the Domaine!»

«It's natural to do something well with the finest raw materials, but doing something even better than well is harder to achieve.» It demands an almost unbelievably uncompromising attitude at every step of the wine-making process. This, however, is the philosophy of this very great cuvee, making it the quintessential expression of the Pierre Gimonnet & Fils style.

To craft it, we use the same blend as the Special Club cuvee, only our vinification choices are different. In order to obtain the quintessential Pierre Gimonnet & Fils style, the «prise de mousse» or second fermentation and the maturing of the wine are done exclusively in magnums.

We feel that the exceptional «signature» vintages, known as « Millésime de Collection» can also apply to the «Special Club» cuvee. Only the 2002 and 2008 vintages have had this honour.

**Very rich yet very «lacy»,
the Millésime de Collection cuvee**

develops a background of floral and subtly flinty notes.

**The generous, harmonious, ethereal mouth of this exceptional wine
leaves those who taste it with an unforgettable memory of a great champagne.**

**The Vieilles Vignes de Chardonnay cuvee is truly exceptional,
as those who know the Champagne House are well aware!**

Current vintages: 2005, 2006 and 2008.



Identity

Cuvees



CHAMPAGNE
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OGER GRAND CRU

Non-Vintage Brut

«The expression of a unique terroir»

Since 2011

An unusual cuvee in the Pierre Gimonnet & Fils range:

«The exception proves the rule»

Despite being diehard defenders of blends of various terroirs to obtain greater complexity and balance, we have decided to create an «OGER GRAND CRU» cuvee. It is a «masculine» expression of a very great blanc de blancs terroir, with a «smokier» minerality than our usual blends.

For «identity» champagne enthusiasts.



Despite being diehard defenders of blends of various terroirs to obtain greater complexity and balance...
Despite the fact that with 12 hectares of Grand Cru, we had never crafted a pure Grand Cru Special Club,
since we always add a little «Cuis 1er Cru» to lend the crispness for which our style is acclaimed...

We decided to create several cuvees from our 2012 vintage
«Special Club» MONO-TERROIR GRAND CRU, in limited quantities.

**«The exception confirms the rule»:
the antithesis of our philosophy of great blends...**

OGER GRAND CRU

«The intensity and minerality of a great terroir»

The «OGER GRAND CRU» 2012 is exclusively sourced from the southern Côte des Blancs, and distinctive because of its natural intensity and mineral expression that is «smokier» than our usual blends. An initiation into the opulence of a southern Côte des Blancs terroir.

Future vintages: 2015, 2016 and 2017.

CRAMANT GRAND CRU

«Our favourite terroir - silky elegance and depth»

The «CRAMANT GRAND CRU» 2012 is without doubt our firm favourite - a blend crafted from a dozen plots of old vines (from 40 to over 100 years old), grown on this unique terroir universally considered to be one of the two Côte des Blancs historic grands crus. An unrivalled silky texture, elegance and depth.

Future vintages: 2014, 2015, 2016, 2017 and 2018.

CHOUILLY GRAND CRU

«A great Blanc of remarkable finesse and elegance, with a super-chalky texture»

The «CHOUILLY GRAND CRU» 2012 is our only cuvee made from several plots but a single locality known as «Montaigu». Its style represents the epitome of a «blanc de blancs» champagne - elegant, delicate and creamy. A very «Gimonnet» identity.

Future vintages: 2014, 2015, 2016 and 2017.



CHAPTER 4

Born in Cuis (France), loved everywhere

Pierre Gimonnet & Fils: a reference for connoisseurs

Striving for perfection, respect of craftsman-like know-how and the optimal enhancement of exceptional supplying guide us towards one objective: delighting curious, gourmet palates and satisfying lovers of great wines.

Thus, the House's faithful clientele includes hedonists, connoisseurs and professionals particularly sensitive to the atypical style and extremely rare, ethereal character of Pierre Gimonnet & Fils Champagnes.

Traditional, selective distributors

**Every year, some 250,000 bottles
leave the Pierre Gimonnet & Fils cellars
of which 30-40% are vintage wines.**

On the French market, representing 30% of sales, distribution is intended to be selective and traditional: the great Parisian "cavistes (Lavinia, Caves Augé, Caves de Tolbiac, Ma Cave en Ville...), as well as a network of outstanding cellars in the provinces (Les Belles Caves in Tours, La Cave du Faubourg in Nancy, La Cave du Parvis Saint Maurice in Lille, Duclot in Bordeaux,...) represent 2/3 of sales in this market. Others part is for "on trade" or directly to private consumers who are visiting us at the Domaine.

Our expect is to keep approximately 80,000 bottles on the French market, which - and let us not forget - is the most touristic country in the world.

We are sure that a large part of our Champagnes bought in France by foreigners visiting France.

Export success

Identity Champagnes, wines with huge personality and elegant style, the great Chardonnays of the Pierre Gimonnet & Fils House enjoy growing success in export markets:

**in fact, approximately 70% of production is exported
to 42 different countries.**

We are undoubtedly one of the Champagne wine growers who export the most : 160 to 180,000 bottles per year.

**Over the past ten years, the share of wines exported in Europe has remained stable,
whereas overseas export has taken off.**

On distant destinations, the U.S.A. has become our major market with nearly 40,000 bottles/year since 2015. Russia is now our 3rd export market in 2018 with more than 12,000 bottles. Australia and Japan represent significant volumes.

In Europe, Germany is always our main and 1st market. England, Belgium and Italy are dominant. This curiosity is worth noting: the importance of the Greek market for our House. On the Top 6 ! Scandinavian countries are increasing...