

Rosé de Blancs

BRUT - 1^{er} Cru

« A very crispy champagne »

Our house dares fantasy and brings a touch of color to a range renowned for generations for its Blanc de Blancs champagnes. Don't worry, you will find in this wine the Pierre Gimmonnet et Fils signature, drawn by purity, freshness and elegance.

How to make a rosé without changing our style? In fact, this wine is mostly vinified with chardonnay and a hints of pinot noir to give a light pink colour and to add berries fresh fruit flavours. That means, this cuvée looks like a "Blanc de Blancs" but it's not one.

The cuvee is the same blend as Gastronome cuvee (Grand Cru and 1^{er} Cru blending) with "red wine" from Bouzy Grand Cru in champagne. A very crispy champagne !



Grape varieties : 92 % Chardonnay et 8 % Pinot Noir

Terroirs : Côte des Blancs (CH) et Bouzy and Cumières (for PN)

Assemblage N° 191

- Pinot noir: (bought):
 - 5,5% Bouzy Grand Cru
 - 2% Cumières 1^{er} cru
- Chardonnay:
 - 22% Cramant Grand Cru (« Buissons »)
 - 27 % Chouilly Grand cru (« Montaigu » 1951).
 - 11 % Oger Grand cru (
 - 32 % Cuis 1er cru (« Croix-Blanche » and « Roualles »)

Vinification:

- Grapes harvested manually, split pressing
- Cold settling
- Temperature controlled alcoholic fermentation
- Malolactic fermentation
- Stainless tank for 6 to 8 months on lees for the Chardonnay
- Cold stabilization (-4°C) and filtration on clay
- Blended Rosé

Bottling: February 2018

Ageing: in bottle for 18 to 30 months on lees

Disgorgement: 3 months before shipping

Low Dosage: sugar: 5 g/L

Production: 20.264 bottles et 1.032 magnums