

# Cuis 1<sup>er</sup> Cru

BRUT - BLANC DE BLANCS

## « Gimonnet's house signature »

Lively, airy, salivating, technically perfect! This cuvee "Brut non-vintage Cuis 1<sup>er</sup> Cru" represents the archetype of the Pierre Gimonnet & Fils style.

In order to do this, during harvest, we separate all juice from different terroir in different tanks. After 6-8 months those wines are clear, we taste them and we blended wine of the year with reserve wines to repeat over the year the style we expect.

To succeed with this delicate and fundamental step, the house of Pierre Gimonnet & Fils has chosen to keep all its reserve wines in bottles (on fine lees) and not in tanks or in casks. This method gives more freshness (less oxidation) and more mature (autolysis) in wines. This method is very rare in Champagne.

**We are the only winemaker in Champagne to keep all our reserve wines in bottles, and has been since 1982.**



**Grape variety**

100% Chardonnay

**Terroirs**

Cuis 1<sup>er</sup> Cru - Côte des Blancs

**Blend N° 197:** from 7 harvests

- 73 % of 2017 (included 19 % excellent 1<sup>ères</sup> tailles),
- 7.8 % of 2015,
- 10.3 % of 2014,
- 4.9 % of 2013,
- 1.5% of 2012
- 1.5% of 2011
- 1% of 2010

**Vinification**

- Grapes harvested manually, split pressing
- Cold settling
- Temperature controlled alcoholic fermentation
- Malolactic fermentation
- Stainless tanks for 6 to 8 months (2 rackings)
- **Blending with reserve wines stored in bottles**
- Cold stabilization (-4°) and filtration on clay

**Bottling**

February 2018

**Ageing in bottles**

minimum 30 months

**Disgorgement**

3 months before shipping

**Dosage**

5.5 to 6 g/l of sugar

**Annual production:**

- **131 952 bottles**
- 18 364 half-bottles
- 4 289 magnums