

Cuis 1^{er} Cru

BRUT - BLANC DE BLANCS

« Gimonnet's house signature »

Lively, airy, salivating, technically perfect! This cuvee "Brut non-vintage Cuis 1^{er} 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.



BLEND 205

Grape variety 100% Chardonnay
Terroirs Cuis 1^{er} Cru - Côte des Blancs

Vintages

- 65.75 % de 2018,
- 9.20 % de 2016,
- 6.70 % de 2015,
- 10.35 % de 2014,
- 2.30% de 2013,
- 3.40 % de 2012,
- 2.30 % de 2011

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 March 2019
Ageing in bottles minimum 24 months
Disgorgement 3 months before shipping
Dosage 5.5 to 6 g/l of sugar
Annual production 16.500 half-bottles
119 907 bottles
4 292 magnums
256 jeroboams

VIGNOBLES : CUIS 1^{er} Cru, CRAMANT Grand Cru, CHOUILLY Grand Cru, OGER Grand Cru, VERTUS 1^{er} Cru
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Toutes les fiches techniques sont disponibles sur www.champagne-gimonnet.com

CHAMPAGNE
Pierre Gimonnet
& Fils

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