

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 (MAGNUM)

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

Harvests
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 4 292 magnums