« Gimonnet’s signature: freshness and purity »

Lively, airy, salivating, technically perfect! This cuvee “Brut non-vintage Cuis 1er 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.

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|  | **BLEND n°223**  **Grape variety** 100% Chardonnay  **Terroir** Cuis 1er Cru – Côte des Blancs  **Blend (6 vintages)**  70.40 % **2020** (included 16.50% from excellent 1st “tailles”)  10.30 % **2018**,  3.20 % **2016**,  8.80 % **2015**,  2.10 % **2014,**  5.20 % **2013**  **Vinification**  Grapes harvested manually, split pressing  Cold settling  L’ABUS D’ALCOOL EST DANGEREUX POUR LA SANTE. A CONSOMMER AVEC MODERATION.  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 2021  **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  114 381 bottles  3 427 magnums  448 jeroboams |