

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

## BRUT - BLANC DE BLANCS

« Gimmonnet's signature: freshness and purity »

Lively, airy, salivating, technically perfect! This cuvee "Brut non-vintage Cuis 1<sup>er</sup> Cru" represents the archetype of the Pierre Gimmonnet & 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 Gimmonnet & 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 N°234

#### GRAPE VARIETY

100% Chardonnay

#### TERROIR

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

#### BLEND (6 VINTAGES)

73.50 % de 2021,

13.0 % de 2020,

6.70 % de 2018,

2.50 % de 2017,

2.40 % de 2015,

1.90 % de 2014

#### VINIFICATION

Grapes harvested manually, split pressing

Cold settling

Temperature controlled alcoholic fermentation

Malolactic fermentation

Stainless tanks for 6 to 8 months

**Blending with reserve wines stored in bottles**

Cold stabilization (-4°) and filtration on clay

#### BOTTLING

February 15<sup>th</sup> to 17<sup>th</sup>, 2022

#### AGEING IN BOTTLES

minimum 18 months

#### DISGORGEMENT

3 months before shipping

#### DOSAGE

5.5 to 6 g/l of sugar

#### ANNUAL PRODUCTION

143 059 bottles

6 578 magnums

224 jeroboams

