

Cuis 1^{er} Cru

BRUT - BLANC DE BLANCS

« Gimonnet's signature: freshness and purity »

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 n°234

Grape variety 100% Chardonnay
Terroir Cuis 1^{er} 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 15th to 17th, 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

