Rosé de Blancs

BRUT – 1er Cru

« A remarkably crisp Champagne »

Fresh, pure, elegant, distinctively expressive.

Our house dares to embrace fantasy, adding a touch of colour to a range celebrated for generations for its Blanc de Blancs Champagnes. Yet this cuvée remains unmistakably Pierre Gimonnet & Fils, defined by the same signature of purity, freshness, and elegance.

How do we create a rosé while staying true to our style? By placing Chardonnay at its heart, complemented by a touch of Pinot Noir that brings a delicate pink hue and vibrant red fruit notes. The result is a cuvée that carries the purity and elegance of a Blanc de Blancs—while expressing its own distinctive character.



BLEND 262 (base 2023)

GRAPE VARIETIES
93 % Chardonnay from Côte des Blancs
7 % Pinot Noir from Montagne de Reims

TERROIRS
Chardonnay
32 % **CRAMANT** Grand Cru *« Buissons jeune », « Bateau » et « Bionnes »*
25 % **CHOUILLY** Grand cru *« Montaigu », « Ronds Buissons »*
6 % **OGER** Grand cru *« Champs Néron »*
15 % **CUIS** 1er cru *« Croix-Blanche », « Roualles »*
9 % **VERTUS** 1er cru *« Justices »*
6 % **VILLENEUVE** 1er cru *« Migraine »*
Pinot noir
6 % **BOUZY** Grand cru

VINIFICATION
Grapes harvested by hand, split pressing
Cold settling
Temperature controlled alcoholic fermentation
Malolactic fermentation
For the Chardonnay – aged in stainless steel tanks for 6 to 8 months
Blended Rosé
Cold stabilization (-4°c) and clay filtration

BOTTLING	April 14th, 2023
DISGORGEMENT	3 months before shipping
BOTTLE-AGED	Minimum 18 months
DOSAGE	5 g/l of Sugar
ANNUAL PRODUCTION	22.232 bottles and 1025 magnums

VIGNOBLES : CUIS 1er Cru, CRAMANT Grand Cru, CHOUILLY Grand Cru, OGER Grand Cru, VERTUS 1er Cru
CONTACT : 1 rue de la République 51530 CUIS Tél : 03 26 59 78 70 info@champagne-gimonnet.com
Our technical sheets are available on www.champagne-gimonnet.com