COLLECTION 2014

CHAMPAGNE
Pierre Gimonnet & Fils
le terroir est un Chef d'oeuvre de la Nature...

EXTRA BRUT – BLANC DE BLANCS

« A pure expression of minerality, elegance and exceptional finesse."

Doing well with exceptional origins comes naturally; doing truly great things is another matter entirely. It demands an almost obsessive level of commitment and uncompromising standards at every stage of development. This great vintage embodies that philosophy, expressing the purest expression of the Pierre Gimonnet & Fils style.

Originally, this cuvée shares the same blend as the Special Club.

This cuvée showcases the exceptional terroir of Cramant Grand Cru, together with a single plot in Chouilly Grand Cru known as Mont-Aigu, separated from Cramant by just a small road.

The result is a complex and beautifully balanced expression of minerality, elegance and finesse.



VINTAGE 2014

GRAPE VARIETY	100 % Chardonnay
TERROIRS	100% Côte des Blancs 84% Grands Crus | 16 % Cuis 1er cru 59 % **CRAMANT Grand cru** *« Bateau », « Gros Mont », « Briquettes », « Bauves » & « Bionnes »* 25 % **CHOUILLY Grand cru** *« Montaigu »* 16 % **CUIS 1er Cru** *« Croix-Blanche » & « Roualles »*
VINIFICATION	Grapes harvested by hand, split pressing Cold settling Temperature controlled alcoholic fermentation Malolactic fermentation Aged in stainless steel tanks for 8 months Cold Stabilization (-4°) and clay filtration
BOTTLING	April 15th, 2015
BOTTLE-AGED	more than 10 years on lees
DISGORGEMENT	1 year before shipping
DOSAGE	EXTRA-BRUT | ± 4.0 g/L of sugar
PRODUCTION	1 752 bottles

VIGNOBLES : CUIS 1er Cru, CRAMANT Grand Cru, CHOUILLY Grand Cru, OGER Grand Cru, VERTUS 1er Cru
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Our technical sheets are available on www.champagne-gimonnet.com