Cuis 1er Cru

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

BRUT - BLANC DE BLANCS

« Lively, airy, mouthwatering, with perfect balance »

This cuvée, *Brut Non-Vintage Cuis 1er Cru*, represents the archetype of the Pierre Gimonnet & Fils style: freshness and purity.

During harvest, we separate all the juice from each terroir into different tanks. After 6–8 months, once the wines have clarified, we taste them and then blend them with bottle-aged reserve wines. This process allows us to maintain a consistent style throughout the year.

To carry out this delicate and essential step, Pierre Gimonnet & Fils has chosen to bottle-age all its reserve wines on fine lees rather than in stainless steel vats.

We are the only grower Champagne house to bottle-age all our reserve wines, a practice maintained since 1982.



BLEND N°253 (base wine 2023)

GRAPE VARIETY	100% Chardonnay
TERROIR	Cuis 1er Cru – Côte des Blancs
MULTI-VINTAGE BLEND	8 harvests: 2023 Base wine + 28% Reserve wine 72 % from **2023,** 6 % from **2022**, 9 % from **2021,** 5 % from **2020**, 1.5 % from **2019**, 1.5 % from **2018**, 3 % from **2017**, 1 % from **2016** 1 % from **2014**
VINIFICATION	Grapes harvested by hand, split pressing Cold settling Temperature controlled alcoholic fermentation Malolactic fermentation Aged in stainless steel tanks for 6 to 8 months Blended with bottle-aged reserve wines Cold stabilization (-4°) and clay filtration
BOTTLING	February 19th – 22nd, 2024
BOTTLE-AGED	minimum 21 months on lees
DISGORGEMENT	6 months before shipping
DOSAGE	BRUT | ± 6 g/L of sugar
PRODUCTION	118 792 bottles | 14 638 half-bottles | 5 154 magnums | 447 jeroboams

VIGNOBLES : CUIS 1er Cru, CRAMANT Grand Cru, CHOUILLY Grand Cru, OGER Grand Cru, VERTUS 1er Cru
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