

Cuis 1^{er} Cru

BRUT - BLANC DE BLANCS

« Gimonnet's signature: Freshness and Purity »

Lively, airy, mouthwatering, with perfect balance.

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

During harvest, we separate all of 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 of our reserve wines, a practice maintained since 1982.

BLEND N°253 (base 2023)

GRAPE VARIETY

100% Chardonnay

TERROIR

Cuis 1^{er} Cru – Côte des Blancs

Multi-Vintage Blend (2023 Base Wine with 28% Reserve Wines)

72 % from 2023,

6 % from 2022,

8.80 % from 2021

5.30 % from 2020,

1.70 % from 2019,

1.70 % from 2018, 3.30% from 2017, 0.5% from 2016 and 0.7% 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

DISGORGEMENT

3 months before shipping

BOTTLE-AGED

Minimum 21 months

DOSAGE

± 5 g/L of sugar

ANNUAL PRODUCTION

118 792 bottles + half bottles

5154 magnums, 447 jeroboams

