Fleuron

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

BRUT - 1ER CRU - BLANC DE BLANCS

« Exceptional, elegant, balanced, remarkable depth.

Fleuron, meaning "flagship," is selected exclusively from the best years. A true showcase of our greatest vintages, the Fleuron cuvée brings together the finest terroirs and parcels of the domain.

Its character is rooted primarily in the exceptional terroirs of Cramant and Chouilly, complemented by the Cuis 1er Cru to bring freshness, delicacy, and balance. In our philosophy of Champagne, a great wine is above all a wine of harmony—where structure, fruit, elegance, and minerality come together seamlessly.

In achieving this balance, the art of assemblage prevails.



VINTAGE 2018

GRAPE VARIETY	100 % Chardonnay
TERROIRS	100% Côte des Blancs 75% Grands Crus | 25 % Cuis 1er cru 39 % **CRAMANT** Grand cru 28% *« Terres des Buissons »,* *8% « Bateau », 3% « Briquettes »,* 24 % **CHOUILLY** Grand cru *2/3 « Montaigu », 1/3 « Ronds Buissons »* 3 % **OGER** Grand cru *« Terres de Noël » et « Champ Néron »* 23 % **CUIS** 1er Cru *« Croix-Blanche »* 11 % **VERTUS** 1er Cru
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 25th, 2019
BOTTLE-AGED	minimum 6 years on lees
DISGORGEMENT	6 months before shipping
DOSAGE	BRUT | ± 4 g/L of sugar
PRODUCTION	1823 magnums

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