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 2019

GRAPE VARIETY	100 % Chardonnay
TERROIRS	100% Côte des Blancs 75% Grands Crus | 25 % Cuis 1er cru 39 % **CRAMANT** Grand cru 26% *« Terres des Buissons »,* *6% « Bateau », « Gros Monts »,* *4% « Briquettes », 1% « Bionnes », 2% Terroir* 36 % **CHOUILLY** Grand cru *2/3 « Montaigu », 1/3 « Ronds Buissons »* 25 % **CUIS** 1er Cru *« Croix-Blanche »*
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 28th, 2020
BOTTLE-AGED	minimum 4 years on lees
DISGORGEMENT	6 months before shipping
DOSAGE	BRUT | ± 4 g/L of sugar
PRODUCTION	25 502 bottles | 784 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