

Fleuron

BRUT - 1^{ER} CRU - BLANC DE BLANCS

« The spirit of the vintage by Gimonnet »

Fleuron means "flagship" is selected from only the great years. The Fleuron cuvée, a true showcase of our vintages, is a work of assembly that adds the qualities our best terroirs and «lieu-dit» of our domain. These qualities obviously result from our Terroirs (mostly from Cramant and Chouilly) but according to our conception of Champagne, it's always essential to add some Cuis 1^{er} Cru to give some freshness and delicacy. A great wine is a balance wine between structure, fruit, elegance, and minerality and definitely pleasant...

And to reach that, assembly prevails...



Grape variety: 100% Chardonnay

Terroirs :

100% Côte des Blancs 73% grands crus & 27% 1^{ers} crus

Blend 2010:

- 40,5 % Cramant Grand cru : « Buissons », « Bateau », « Gromonts » ...
- 27% Chouilly Grand cru : « Montaigu » et « Ronds Buissons »
- 5,8 % Oger Grand Cru : « Terres de Noël » and « Champs Nérons »
- 16,5 % Cuis 1^{er} cru : « Basses vignes »
- 10,5 % Vertus 1^{er} cru : « Justices » and « Faucherets »

Vinification:

- Grapes harvested manually, split pressing
- Cold settling
- Temperature controlled alcoholic fermentation
- Malolactic fermentation
- stainless tanks 8 months (2 racking)
- Cold stabilization (-4°) and filtration on clay

Bottling: April 2015

Ageing in bottle: more than 4 years

Disgorgement: 3 months before shipping

Dosage: 5gr/L

Annual production :

- 33 680 bottles