

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 58% grands crus & 42% 1^{ers} crus

Blend 2014:

- 38% Chouilly Grand cru: « Montaigu ».
- 20 % Cramant Grand cru: « Buissons ».
- 32 % Cuis 1^{er} cru: « Croix-Blanche » and « Roualles »
- 10% Vertus 1^{er} cru: « Justices » et « Grillettes »

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: sugar 4.5gr/L

Annual production :

- 12 347 bottles