

# Fleuron

BRUT - 1<sup>ER</sup> 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<sup>er</sup> 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...



### BLEND 2015

Grape variety	100% Chardonnay
Terroirs	100% Côte des Blancs 74% Grands crus and 26% 1 <sup>er</sup> cru

- 51 % **CHOUILLY** Grand cru (« Montaigne »)
- 18% **CRAMANT** Grand cru (« Buissons » mostly)
- 5% **OGER** Grand Cru (« Terres de Noël » et « Champs Nérons »)
- 26 % **CUIS** 1<sup>er</sup> Cru (« Croix-Blanche » et « Roualles »)

### 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 2016
Ageing in bottle	more than 4 years
Disgorgement	3 months before shipping
Dosage	sugar 5 g/L
Annual production	15.000 bottles

VIGNOBLES : CUIS 1<sup>er</sup> Cru, CRAMANT Grand Cru, CHOUILLY Grand Cru, OGER Grand Cru, VERTUS 1<sup>er</sup> Cru  
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Toutes les fiches techniques sont disponibles sur [www.champagne-gimonnet.com](http://www.champagne-gimonnet.com)

CHAMPAGNE  
**Pierre Gimonnet**  
& Fils

*le terroir est un Chef d'oeuvre de la Nature...*