

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 blend of our best terroirs and plot in the 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 pleasant... And to reach that, assembly prevails...

VINTAGE 2018



GRAPE VARIETY

100% Chardonnay

TERROIRS

100% Côte des Blancs (66 % Grands Crus, 34 % 1^{er} cru)

39 % **CRAMANT** Grand cru

28% « Terres des Buissons », 6% « Bateau » and others

24 % **CHOUILLY** Grand cru

2/3 « Montaigu » et 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 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

25th April 2019

AGEING IN BOTTLE

more than 4 years

DISGORGEMENT

3 months before shipping

DOSAGE

4 g/L

ANNUAL PRODUCTION

48.353 bottles

1.823 magnums