

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 definitely pleasant... And to reach that, assembly prevails...



VINTAGE 2019

Grape variety	100% Chardonnay
Terroirs	100% Côte des Blancs 75.5% Grands Crus, 24.5% Cuis 1 ^{er} cru

39.2 % CRAMANT Grand cru

25.5% « Terres des Buissons », 6% « Bateau » et « Gros Monts » ;
3.8% « Briquettes », 1.4% « Bionnes », 2.5% Terroir

36.3 % CHOUILLY Grand cru

2/3 « Montaigu » et 1/3 « Ronds Buissons »

24.5 % CUIS 1er Cru « Croix-Blanche »

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	28th April 2019
Ageing in bottle	more than 4 years
Disgorgement	3 months before shipping
Dosage	5 g/L
Annual production	25.502 bottles 784 magnums