Gastronome

CHAMPAGNE
Pierre Gimonnet & Fils
le terroir est un Chef d'œuvre de la Nature...

BRUT - 1ER CRU - BLANC DE BLANCS

« Fine bubbles, creamy texture with an elegant freshness. »

Originally created for restaurants, both for by-the-glass service and food pairings, this cuvée is crafted in a distinctive "fine bubble" style. A lower dosage at bottling reduces pressure after the second fermentation, resulting in a delicate effervescence and a fine mousse that gently caresses the palate rather than overwhelming it, creating a smooth, creamy texture and a beautifully refined sensation.
The result is an elegant Champagne, ideal as an aperitif yet versatile enough to evolve gracefully throughout the meal.
Fresh, delicate, and effortlessly refined, it is a cuvée designed to delight from the first glass to the last.



VINTAGE 2021

GRAPE VARIETY	100 % Chardonnay
TERROIRS	100% Côte des Blancs 75% Grand cru | 25% Premier cru 68 % **CRAMANT** Grand cru *« Buissons », « Bateau », « Gromonts », « Bauves », « Bionnes », …* 11 % **CHOUILLY** Grand cru *« Mont Aigu »* 21 % **CUIS** 1er cru *« Roualles », « Bourgs »*
VINIFICATION	Grapes harvested by hand, split pressing Cold settling Temperature controlled alcoholic fermentation Malolactic fermentation Aged in stainless steel tanks for 8 months Cold stabilization (-4°) and clay filtration
BOTTLING	April 25th, 2022
BOTTLE-AGED	minimum 36 months on lees
DISGORGEMENT	6 months before shipping
DOSAGE	BRUT | ± 4 g/L of sugar
PRODUCTION	19 938 bottles

VIGNOBLES : CUIS 1er Cru, CRAMANT Grand Cru, CHOUILLY Grand Cru, OGER Grand Cru, VERTUS 1er Cru
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Our technical sheets are available on www.champagne-gimonnet.com