

Gastronome

BRUT - 1^{ER} CRU - BLANC DE BLANCS

« The Perlé of Gimonnet »

Created in 1947 by Pierre Gimonnet

Historically created for the restaurants (« by glass », and also for pairing with a meal), this cuvée is elaborated in « small bubbles ». It means we add a lower amount of sugar at the bottling period, so the internal pressure after fermentation in the bottle will be lower and therefore bubbles are finer.

This concept of "fine bubble" doesn't disturb the palate and taste buds; rather, bubbles are more gentle, smooth and give this "creamy texture" we expect.

So this champagne is a perfect pairing for aperitif, which will blossom throughout the meal and surprise your guests by its **beautiful freshness and elegant matter**.



Grape variety: 100% Chardonnay

Terroirs : 100% Côte des Blancs - 74% grands cru - 26% 1^{ers} crus

Assemblage 2015:

- 51 % Chouilly Grand cru (« Montaigu »)
- 18 % Cramant Grand cru (« Buissons »)
- 5 % Oger Grand cru (« Terres de Noël », « Brulis » et « Champs Nérons »)
- 25 % Cuis 1^{er} cru (« Roualles » et « Croix-Blanche »)
- 1% Vertus 1^{er} cru

Vinification :

- Grapes harvested manually - split pressing
- Cold settling
- Temperature controlled for alcoholic fermentation
- Malolactic fermentation
- Settling in stainless tanks for 8 months (2 rackings)
- Cold stabilization (-4°) and filtration on clay

Bottling: April 2016

Tirage in small bubbles (sugar 20g/L instead of 24g/L)

Ageing in bottles: More than 3 years

Disgorgement: 3 months before shipping

Dosage: sugar: 5g/L

Annual production:

- 21 232 bottles

L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTE. A CONSOMMER AVEC MODERATION.