

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**.



VINTAGE 2016

Grape variety	100% Chardonnay
Terroirs	100% Côte des Blancs 70% grands cru - 30% 1 ^{er} cru

- 43.5 % **CRAMANT** Grand cru
8 plots including (« Bateau », « Buissons », « Bauves », « Champ du Prévost »)
- 24.5 % **CHOUILLY** Grand cru
« Montaigu » mostly
- 2 % **OGER** Grand cru
- 30 % **CUIS** 1^{er} cru
« Roualles » and « Croix-Blanche »

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 2017
Ageing in bottles	More than 3 years
Disgorgement	3 months before shipping
Dosage	5g/L
Annual production	28.225 bottles