

# Gastronome

BRUT - 1<sup>ER</sup> 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 2020

#### GRAPE VARIETY

100% Chardonnay

#### TERROIRS

100% Côte des Blancs (2/3% Grand cru – 1/3 Premier cru)

45% **CHOUILLY Grand cru** « *Montaigu* » et « *Ronds Buissons* ».

20 % **CRAMANT Grand cru** « *terres de Buissons* » (10.5%), « *le Bateau* » (6.8%), « *Gromonts* », « *Bauves* »

3 % **OGER Grand cru** « *Champs Néron* »

20 % **CUIS 1<sup>er</sup> cru** « *Croix-Blanche* », « *Roualles* »

12% **VERTUS 1<sup>er</sup> cru** « *Justices* »

#### VINIFICATION

Grapes harvested manually – split pressing

Cold settling

Temperature controlled for alcoholic fermentation

Malolactic fermentation

Settling in stainless tanks for 8 months

Cold stabilization (-4°) and filtration on clay

#### BOTTLING

April 2021

#### AGEING IN BOTTLES

More than 3 years

#### DISGORGEMENT

3 months before shipping

#### DOSAGE

5.5 g/L

#### ANNUAL PRODUCTION

14.913 bottles