Gastronome

BRUT - 1ER CRU - BLANC DE BLANCS

« The Perlé of Gimonnet »

Created in 1947 by Pierre Gimonnet

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 2022

GRAPE VARIETY
100% Chardonnay

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

39 % **CRAMANT** Grand cru
« Briquettes », « Bateau »,, « Bauves »
29 % **CHOUILLY** Grand cru *« Mont Aigu »*
5% **OGER** Grand Cru
3% **VILLENEUVE-RENNEVILLE** 1er Cru
24 % **CUIS** 1er cru « Croix-*blanche », « Roualles »*

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 2023
DISGORGEMENT	3 months before shipping
BOTTLE-AGED	Minimum 36 months
DOSAGE	5.5 g/L of sugar
ANNUAL PRODUCTION	23.581 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