

Millésime de Collection 2006

Extra-brut Vieilles vignes de Chardonnay

« The best of the domain ! »

"Doing well with beautiful origins is natural, but doing very well is the mention above and this one is always difficult to reach." It requires almost manic intransigence at all stages of development. Yet it is the philosophy of this great vintage that must express the quintessence of the Pierre Gimmonnet & Fils style. Originally, this cuvée is the same blend as the Special Club.

This cuvée showcases the great terroir of Cramant Grand Cru and one plot of Chouilly Grand cru called «Montaigu» (separated from Cramant by a small road) ... Very complex and balanced blending between minerality, elegance and finesse.

A sublime 2006, powerful, greedy, all in subtlety.



Grape variety : 100% Chardonnay

Terroirs : 100% Côte des Blancs.

Vintage 2006 :

- 65% Cramant Grand Cru (30% « Buissons » 1913 and « Bateau » 1911)
- 22.5 % Chouilly Grand Cru « Montaigu » de 1951. And « Ronds Buissons »
- 12.5 % Cuis 1^{er} Cru - « Basses vignes ».

Vinification :

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

Bottling: February 2007

Ageing in magnums: more than 10 years

Disgorgement: 1 year before shipping

Dosage: EXTRA-BRUT- 4,5 g/L of sugar

Production : 3.713 magnums