

Millésime de Collection 2005

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 Gimonet & 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.

The vintage 2008 is considered as on the best vintage in the Domaine.



Grape variety : 100% Chardonnay

Terroirs : 100% Côte des Blancs.

Vintage 2005 :

- **57% Cramant Grand Cru** (25% « Buissons » 1913, 14% « Bateau » 1911, « Gromonts » ...)
- **30 % Chouilly Grand Cru** « Montaigu » de 1951.
- **13 % Cuis 1^{er} Cru** - Côte.

Vinification :

- Grapes harvested manually, split pressing
- Cold settling
- Temperature controlled alcoholic fermentation
- Malolactic fermentation
- Stainless tanks for 6 to 8 months (2 rackings)
- **Blending with reserve wines stored in bottles**
- Cold stabilization (-4°) and filtration on clay

Bottling: May 2006

Ageing in magnums: more than 10 years

Disgorgement: 1 year before shipping

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

Production : 4.897 magnums