

# Millésime de Collection 2008

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.

The 2008 is considered one of the Domaine's reference vintages.



**Grape variety :** 100% Chardonnay

**Terroirs :** 100% Côte des Blancs.

## Vintage 2008 :

- **57% Cramant Grand Cru** (27% « Buissons » 1913, 20% « Bateau » 1911, « Bauves » ...)
- **29 % Chouilly Grand Cru** « Montaigu » de 1951 and « Ronds Buissons »
- **14 % Cuis 1<sup>er</sup> Cru** - « Croix-blanches ».

## 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:** April 2009

**Ageing in magnums:** more than 10 years

**Disgorgement:** 1 year before shipping

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

**Production :** 3.596 magnums

L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. A CONSOMMER AVEC MODÉRATION.