MILLESIME DE COLLECTION

Old vines of Chardonnay - Extra-brut

« The best of the estate! »

"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 Gimonnet & 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 «Mont-Aigu» (separated from Cramant by a small road) … Very complex and balanced blending between minerality, elegance and finesse.

BLEND 2014

Grape variety 100% Chardonnay

Terroirs 100% Côte des Blancs
84% Grand cru – 16% 1er cru

59% **CRAMANT** Grand Cru
« Bateau », « Gros Monts », Briquettes », « Bauves » and *« Bionnes »*
25% **CHOUILLY** Grand Cru
« Montaigu »
16% **CUIS** 1er Cru
« Croix-Blanche » and *« Roualles »*

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

Bottling April 2015

Ageing in bottle more than 7 years

Disgorgement 12 months before shipping

Dosage EXTRA BRUT - Sugar 4.5 g/L

Production 1172 magnums

VIGNOBLES : CUIS 1er Cru, CRAMANT Grand Cru, CHOUILLY Grand Cru, OGER Grand Cru, VERTUS 1er Cru
CONTACT : 1 rue de la République 51530 CUIS Tél : 03 26 59 78 70 info@champagne-gimonnet.com
Our technical sheets are available on www.champagne-gimonnet.com