Oenophile Non Dosé

BRUT NATURE – 1ER CRU – BLANC DE BLANCS

« Authentic and mineral »

Pure terroir, naturally expressed through minerality in its purest form.

Through this vintage, we seek to reveal the true character of the terroir, without artifice. This non-dosé Champagne, with no added sugar, expresses the pure minerality of the Côte des Blancs. Pioneers of the Brut Nature style, we created our first *non-dosé* cuvée in 1985—this is our 21st edition.

Each year, we select the vintage wine that naturally achieves the perfect balance of minerality, complexity and delicacy, without dosage. The result is a pure**, naturally balanced** and elegant Champagne, with a distinctive **chalky mineral finish**.

A true Blanc de Blancs for purists, to be enjoyed on its own or with fresh seafood.



VINTAGE 2020

GRAPE VARIETY
100% Chardonnay

TERROIRS
100% Côte des Blancs (71% Grand Cru, 29% Premier Cru)

23% **CRAMANT** Grand Cru
« Buissons » et *« Bateau »*
48% **CHOUILLY** Grand Cru
« Mont Aigu » and *« Ronds Buissons ».*
28% **CUIS** 1er Cru
« Majoritairement *« Croix-Blanche », « Bourgs Gauche » and « Roualles ».*
1% **VERTUS** 1er Cru
« Justice » and « Faucherets »

VINIFICATION
Grapes harvested by hand, split pressing
Cold settling
Temperature controlled alcoholic fermentation
Malolactic fermentation
Aged in stainless tanks for 8 months
Cold stabilization (-4°) and clay filtration

BOTTLING	April 2019
DISGORGEMENT	3 months before shipping
BOTLE-AGED	Minimum 60 months
DOSAGE	Brut nature (no added sugar)
ANNUAL PRODUCTION	20.000 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