Oenophile Non Dosé

CHAMPAGNE
Pierre Gimonnet & Fils
le Terroir est un Chef d'œuvre de la Nature...

BRUT NATURE – 1ER CRU – BLANC DE BLANCS

"Pure terroir, naturally expressed through minerality. "

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% Grands Crus | 29 % Cuis 1er cru 23 % **CRAMANT** Grand cru *« Terres des Buissons » & « Bateau »* 48 % **CHOUILLY** Grand cru *73% « Montaigu », 27% « Ronds Buissons »* 28 % **CUIS** 1er Cru *« Croix-Blanche », « Bourgs » & « Roualles »*
VINIFICATION	Grapes harvested by hand, split pressing Cold settling Temperature controlled alcoholic fermentation Malolactic fermentation Aged in stainless steel tanks for 8 months Cold stabilization (-4°) and clay filtration
BOTTLING	April 27th, 2021
BOTTLE-AGED	more than 4 years on lees
DISGORGEMENT	6 months before shipping
DOSAGE	BRUT NATURE | 0 g/L of sugar
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