# Oenophile Non Dosé

## BRUT NATURE – 1ER CRU – BLANC DE BLANCS

## « Authentic and mineral »

Through this vintage, we want to show the importance of the Terroir without artifice. Indeed, this champagne "non dosé" means without added sugar. It is a cuvee for purists who like the **minerality** of the Terroirs of Côtes des Blancs. Our first cuvée « non dosé » was created on 1985. We were pioneers on the « Brut Nature ».
We do not elaborate a specific blend for this cuvee. Each year, we taste all the vintage cuvee which are maturing on lees in our cellars. When one of them is naturally well balance, we decide to sell it with no dosage. We want to create a wine **naturally balance** between minerality, complexity and delicacy with a **chalky mineral finish**.

"For lovers of Champagnes Blanc de Blancs, this cuvee is welcome to be enjoyed alone, for an intense and intact emotion or to sublimate a platter of seafood.

### VINTAGE 2017

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| **Grape variety** | 100% Chardonnay |
| **Terroirs** | 100% Côte des Blancs<br>70% Grand cru – 30% 1er cru |

43.6 % **CHOUILLY** Grand cru 2/3 *« Montaigu » and 1/3 « Ronds Buissons »*
23.8% **CRAMANT** Grand cru 7 lieux-dits included *« Bateau », « Buissons » and « Gros Monts »*
4.8% **OGER** Grand Cru *« Terres de Noël »* and *« Bruly »*
21.4 % **CUIS** 1er Cru *« Croix-Blanche »*
6.2% **VERTUS** 1er Cru *« Faucherets » and « Justices »*

**Vinification**

Grapes harvested manually, split pressing
Cold settling
Temperature controlled alcoholic fermentation
Malolactic fermentation
stainless tanks 8 months (2 racking)
Cold stabilization (-4°) and filtration on clay

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| **Bottling** | April 2018 |
| **Ageing in bottle** | more than 4 years |
| **Disgorgement** | 3 months before shipping |
| **Dosage** | Brut nature (no sugar added) |
| **Annual production** | 3.000 bottles |

**VIGNOBLES :** CUIS 1er Cru, CRAMANT Grand Cru, CHOUILLY Grand Cru, OGER Grand Cru, VERTUS 1er Cru
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Toutes les fiches techniques sont disponibles sur www.champagne-gimonnet.com

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