CHOUILLY GRAND CRU 2017

EXTRA BRUT – BLANC DE BLANCS

SPECIAL CLUB
DEPUIS 1971

« Fine and elegant: a superb silky - chalky texture. »

This cuvée is the pure expression of Blanc de Blancs Champagne: **fine, delicate, and creamy** on the palate — quintessentially Gimonnet.

Since 2012, our "Grands Terroirs de Chardonnay" has been complemented by three very limited "single terroir" cuvées — rare exceptions that beautifully embody our commitment to terroir and precision.



VINTAGE 2017

GRAPE VARIETY	100 % Chardonnay
TERROIR	100% **CHOUILLY GRAND CRU,** Côte des Blancs *« Mont Aigu » planted en 1951*
HARVEST	September 4th, 2017 Natural alcohol: 11°1 ABV – no chaptalization
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 25th, 2018
BOTTLE-AGED	more than 7 years on lees
DISGORGEMENT	1 year before shipping
DOSAGE	EXTRA-BRUT | ± 4.0 g/L of sugar
PRODUCTION	3 947 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