CRAMANT GRAND CRU 2018

EXTRA BRUT – BLANC DE BLANCS

SPECIAL CLUB
DEPUIS 1971

« Elegantly smooth with remarkable depth. »

Our vintage « CRAMANT GRAND CRU » is, with no doubt, our "favourite". It is a blend from old vineyards (40 years old to more than 100 years old) on this very specific terroir, considered by all as one of the two greatest historical villages of the Côte des Blancs. Its silky texture, elegance and depth are unique.

Cramant is the **backbone of our wines**. Here, a grand assemblage of old parcels, including "Le Bateau" and "Terres de Buissons", brings together the essence of the village. The creamy texture gently envelops the palate, while subtle **freshness, controlled richness, and a deep, saline-chalky minerality reveal its exceptional balance.**
A noble and generous Champagne, expressing the quintessence of Chardonnay and the very essence of Cramant – the harmony that defines our House style.



VINTAGE 2018

GRAPE VARIETY	100 % Chardonnay
TERROIR	100% **CRAMANT GRAND CRU,** Côte des Blancs *84% « Bateau »* (35% planted in 1911) *10 % « Terres des Buissons »* *6 % « Briquettes »*
HARVEST	August 28th - 29th, 2018 Natural alcohol: 10°5 – 11° 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	May 9th, 2019
BOTTLE-AGED	more than 6 years on lees
DISGORGEMENT	1 year before shipping
DOSAGE	EXTRA-BRUT | ± 4.0 g/L of sugar
PRODUCTION	709 magnums

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