SPECIAL CLUB 2017

"GRANDS TERROIRS DE CHARDONNAY"

SPECIAL CLUB
DEPUIS 1971

"Silkiness, finesse, elegance, with exceptional precision"

This cuvée reflects meticulous craftsmanship at every stage. Made exclusively from Côte des Blancs Chardonnay, it is a delicate blend of old vineyards, over 40 years old, the oldest were planted in 1911 and 1913.
The Special Club brings together the finest expressions of Cramant Grand Cru, complemented by Chouilly "Mont Aigu" and a touch of Cuis Premier Cru to bring freshness—the signature of Pierre Gimonnet & Fils.

This cuvée, the "nec plus ultra" of our terroirs, is distinguished by its silky texture, remarkable finesse, and an elegance worthy of the greatest Champagnes.



VINTAGE 2017

GRAPE VARIETY	100 % Chardonnay
TERROIRS	100% Côte des Blancs 90% Grands Crus | 10 % Cuis 1er cru 57 % **CRAMANT** Grand cru *30% « Terres des Buissons »,* *13 % « Bateau », 7% « Briquettes »,* *7% « Bauves » & « Bionnes »* 33 % **CHOUILLY** Grand cru *27% « Montaigu », 6% « Ronds Buissons »* 10 % **CUIS** 1er Cru *« Croix-Blanche »*
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	20 829 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