

Champagne « SPECIAL CLUB », 2012 GRANDS TERROIRS DE CHARDONNAY

“Only the best of each vintage. It is a blend composed only with old vines of the Domaine (from 40 to 90 years old), only from the best parcels (heart of each Terroirs), mostly from Cramant grand cru. “

The most elegant structure of the Domaine...

Olivier et Didier Gimonnet

Assemblage de la Cuvée « SPECIAL CLUB » 2012

100 % Chardonnay coming from:

- **60 % Cramant Grand Cru** (a tenth of the vines are more than 40 years old: “Buissons”, “Fond du Bateau”, “Gros Monts”, “Buissons”, “Bauves”, “Bionnes”, “Champ du Prévot” ..), about 20 % of the grapes comes from vines that had been planted in 1911 and 1913.
- **30 % Chouilly Grand Cru** (exclusively from “Montaigu” planted in 1951)
- **10 % Cuis 1er Cru** (from « Basses vignes »)

This cuvee offers a very beautiful balance between the different origins of our chardonnay. Cramant mostly of course (so structured and mineral), Chouilly in a large part (Montaigu for elegance) and a piece of Cuis (for the freshness and to sign Pierre Gimonnet)..

Vinification

- Grapes harvested manually, pressing less than 6 hours after picking
 - split pressing and cold settling
- Temperature controlled alcoholic fermentation in stainless tanks
 - Malolactic Fermentation
- Elevated 8 months on lees (2 racking)
 - Cold stabilization (-4°)
- Light filtration on clay before bottling
- bottling in April 2013 for this cuvee
- Ageing in bottle, more than 5 years
- Disgorging 3 months before shipping
 - Low dosage (sugar 4.5 g/l.)
 - Type of plug: CORK

Production : 21,516 bottles for this vintage

Analysis: pressure: 5.5 bars/ alcohol : 12.5%Vol / residual sugar : 4.5 g/l