

CHAMPAGNE SPECIAL CLUB

« CHOUILLY GRAND CRU » blanc de blancs 2012

Blending is always our philosophy, because we prefer harmony to intensity.
But we decided from 2012 to create a range of "Special Club – single terroir" in limited quantities.

We are producing 3 single Special Club "mono cru, blanc de blancs" :
"CRAMANT", "CHOUILLY" and "OGER". all GRAND CRU from Côte des Blancs

"CHOUILLY GRAND CRU" 2012 is an interpretation of a unique Terroir, well-known by us, because it is completely in phasis with the style of Pierre Gimonnet.
CHOUILLY is really a CORE ORIGIN for us to elaborate Champagne with "more harmony than intensity"

Olivier et Didier Gimonnet

Blend of CHOUILLY – cuvee 160

100% Chardonnay de CHOUILLY GRAND CRU (Côte des Blancs).

Exclusively from 1,90 hectare of "Montaigu" planted in 1951.

Harvested on the 21th of September, 2012.

No chaptalisation : natural alcoholic potential : 11°43 !

Very healthy grapes.

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, 48 months minimum
 - Disgorging 3 months before shipping
 - Low dosage (sugar 4.5 g/l.)
 - Type of plug: CORK

Production of this blend : 3.003 bottles (so 500 cases of 6)

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