

CHAMPAGNE SPECIAL CLUB

« CRAMANT 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

"CRAMANT GRAND CRU" 2012 is an interpretation of a unique Terroir,
Considered by the Gimonnet family as the best TERROIR of their Domaine, because all our vines are located in the hearth of Terroir and they are really old : 80% of them have more than 50, and 1 hectare (in "Fond du Bateau" and "Buissons") were planted in 1911 and 1913.

Olivier et Didier Gimonnet

Blend of CRAMANT – cuvee 159

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

It is a single VILLAGE, but not from a single plot.
Really complex blend from more than 10 parcels :
. 32% "Buissons" (4 parcels)
. 22 % "Bauves"
. 14 % "Champ du Prévot"
. 16 % "Fond du Bateau" (2 parcels)

Harvested on the 19th and 20th of September, 2012.
Average yield : 9,500 kg/ha ... nearly the "optimum" for elegance and balance.
No chaptalisation.
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
- Disgorging 3 months before shipping
 - Low dosage (sugar 4.5 g/l.)
 - Type of plug: CORK

Production of this blend : 3.013 bottles (so 500 cases of 6)

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