

CHOUILLY GRAND CRU 2014

Extra-brut Millésimé - SPECIAL CLUB

Fine and elegant, a great « silky » and deep blanc de blancs »

The vintage « Chouilly Grand Cru » is the archetype of Champagne « Blanc de blancs », fine, delicate with a creamy palate. So « Gimonnet » !

With 12 hectares of Grand Cru, we have never elaborated a cuvée 100 % Grand Cru. Our champagne winemaking philosophy has always pushed us to add a touch of « Cuis 1^{er} cru » to bring freshness in our great vintages because we prefer harmony to intensity.

Since the vintage 2012, we have decided to expand our range; the iconic "Grands Terroirs de Chardonnay" is completed by 3 "single terroir" in very limited quantities.

These "single terroir" Champagnes are the exceptions that confirm the rule.



Grape variety: 100% Chardonnay

Vintage : 2014

Terroirs : 100% Chouilly Grand Cru - Côte des Blancs.
one « lieu-dit » « Montaigu » planted between 1951 and 1991.

Harvest: 16 to 20th September 2014

Vinification:

- Grapes harvested manually, split pressing
- Cold settling
- Temperature controlled alcoholic fermentation
- Malolactic fermentation
- Elevated 6 months on lees
- Cold Stabilization (-4°) and filtration on clay

Bottling in: April 2015

Ageing in bottle on lies: more than 4 years

Disgorgement: 3 months before shipping

Dosage: EXTRA-BRUT - Sugar 4,5 g/L

Production: 3 883 bottles

L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTE. A CONSOMMER AVEC MODERATION.