

# CHOUILLY GRAND CRU

Extra-brut – 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<sup>er</sup> 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.



## BLEND 2016

<b>Grape variety</b>	100% Chardonnay
<b>Terroir</b>	100% <b>CHOUILLY</b> Grand Cru Côte des Blancs
	Only from one plot « Mont Aigu », planted in 1951
<b>Harvest</b>	27 <sup>th</sup> September 2016
<b>Vinification</b>	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
<b>Bottling</b>	27 <sup>th</sup> April 2017
<b>Ageing in bottle on lies</b>	more than 5 years
<b>Disgorgement</b>	3 months before shipping
<b>Dosage</b>	EXTRA BRUT 4,5 g/L of sugar
<b>Production</b>	3 883 bottles