

# SPECIAL CLUB

## « Grands Terroirs de Chardonnay » Extra-brut Millésimé

« The elegance of the Great Champagne »  
Prestige cuvée since 1971

This cuvée is the result of a very careful job at all stages of elaboration. The blending, made exclusively with Chardonnay from the Côte des Blancs, is a delicate blend from old vineyards over 40 years old, the oldest were planted in 1911 and 1913.

The Special Club is mainly composed of « hearts of each terroirs » of Cramant Grand Cru, completed by Chouilly « Montaigu » and a touch of Cuis 1<sup>er</sup> cru to bring freshness, signature of Pierre Gimonnet & Fils style.

This cuvée, « nec plus ultra » of our terroirs, is distinguished by a very silky texture, finesse and elegance worthy of the greatest.



### BLEND 2014

Grape variety	100% Chardonnay
Terroirs	100% Côte des Blancs 84% Grand cru - 16% 1 <sup>er</sup> cru

- 59% **CRAMANT** Grand Cru  
« Fond du Bateau », « Gromonts », « Briquettes », « Bauves »  
and « Bionnes »
- 25% **CHOUILLY** Grand Cru  
« Montaigu »
- 16% **CUIS** 1<sup>er</sup> Cru  
« Croix-Blanche » and « Roualles »

#### Vinification:

- Grapes harvested manually, split pressing
- Cold settling
- Temperature controlled alcoholic fermentation
- Malolactic fermentation
- Stainless tanks for 8 months on lees
- Cold stabilization (-4°) and filtration

Bottling	April 2015
Ageing in bottle	more than 4 years
Disgorgement	3 months before shipping
Dosage	EXTRA BRUT - Sugar 5 g/L
Annual production	24 876 bottles 1 172 magnums