SPECIAL CLUB 2017

« GRANDS TERROIRS DE CHARDONNAY »

« The elegance of Great Champagne »

Prestige cuvée since 1971

Silkiness, finesse, elegance, with exceptional precision

This cuvée reflects meticulous craftsmanship at every stage. Made exclusively from Côte des Blancs Chardonnay, it is a delicate blend of old vineyards, over 40 years old, the oldest were planted in 1911 and 1913.

The Special Club brings together the finest expressions of Cramant Grand Cru, complemented by Chouilly "Montaigu" and a touch of Cuis Premier Cru to bring freshness—the signature of Pierre Gimonnet & Fils.

This cuvée, the "nec plus ultra" of our terroirs, is distinguished by its silky texture, remarkable finesse, and an elegance worthy of the greatest Champagnes.



GRAPE VARIETY

100% Chardonnay

TERROIRS

100% Côte des Blancs (90% Grands crus and 10% 1er cru)

57 % **CRAMANT** Grand Cru

30% « Terres des Buissons », 13 % « Bateau », 7% « Briquettes », 7% « Bauves », et « Bionnes »

33% **CHOUILLY** Grand Cru

27% « Mont Aigu » et 6% « Ronds Buissons »

10% **CUIS** 1er Cru « *Croix-Blanche* »

VINIFICATION

Grapes harvested by hand, split pressing
Cold settling
Temperature controlled alcoholic fermentation
Malolactic fermentation
Aged in stainless steel tanks for 8 months
Cold stabilization (-4°) and clay filtration

BOTTLING	April 25th, 2018
DISGORGEMENT	3 months before shipping
BOTTLE-AGED	Minimum 60 months
DOSAGE	± 5 g/L of sugar – Extra-brut
ANNUAL PRODUCTION	20 829 bottles

VIGNOBLES : CUIS 1er Cru, CRAMANT Grand Cru, CHOUILLY Grand Cru, OGER Grand Cru, VERTUS 1er Cru
CONTACT : 1 rue de la République 51530 CUIS Tél : 03 26 59 78 70 info@champagne-gimonnet.com
Our technical sheets are available on www.champagne-gimonnet.com