

Champagne « SPECIAL CLUB »
MILLESIME 1973
(Bottled in the style of XVIIIème)

"Fruit of a strict selection, this is best of our Terroirs and the summit of each vintage."

The blend is only from old vines of Chardonnay, mostly from Cramant Grand Cru. " (old vines are from 40 to 90 years old).

Olivier et Didier Gimonnet

Assemblage de la Cuvée « SPECIAL CLUB » 1973

100 % Chardonnay coming from:

- **67 % Cramant Grand Cru** exclusively from "Buissons" planted in 1913.
- **33 % Cuis 1er Cru** (from « le Village » and « Croix Blanche »

Typical blend from "Special Club" of the 70'.

At this period, the Cramant vineyards was limited (less than 1 hectare...)

Vinification

- Grapes harvested manually and split pressing
 - Malolactic Fermentation
- Elevated 6 to 8 months (3 soutirages)
 - Cold stabilization (-4°)
- Light filtration on clay before assembly
 - Bottled at the domain on June 1974
 - **Disgorged probably in 1980**
 - dosage (sugar 8 gr/l)

Production :

5,244 bottles

1973 was the 2nd "Special Club" cuvee of the Domaine

Champagne « SPECIAL CLUB »
MILLESIME 1982
(Bottled in the style of XVIIIème)

"Fruit of a strict selection, this is best of our Terroirs and the summit of each vintage."

The blend is only from old vines of Chardonnay, mostly from Cramant Grand Cru. " (old vines are from 40 to 90 years old).

Olivier et Didier Gimonnet

Assemblage de la Cuvée « SPECIAL CLUB » 1982

100 % Chardonnay coming from:

- **20 % Cramant Grand Cru** (mostly Buissons)
- **45% Chouilly grand cru** (30% Montaigne, 15% Ronds Buissons))
- **35 % Cuis 1er Cru** (20 %Croix-Blanche and 15 % Roualles...)

Completely atypical blend compare to the recent blends

Vinification

- Grapes harvested manually and split pressing
- Temperature controlled alcoholic fermentation (18 - 21° C)
 - Malolactic Fermentation
 - Elevated 6 to 8 months
 - Cold stabilization (-4°)
- Light filtration on clay before assembly
- Bottled at the domaine on the 3rd of July
- **Disgorged in 1990 ? . 7 years on lees... 29 years on cork...**
 - dosage (sugar 7 g/l)

Production :

8,389 bottles

Champagne « SPECIAL CLUB »
MILLESIME 1989
(Bottled in the style of XVIIIème)

"Fruit of a strict selection, this is best of our Terroirs and the summit of each vintage."

The blend is only from old vines of Chardonnay, mostly from Cramant Grand Cru. " (old vines are from 40 to 90 years old).

Olivier et Didier Gimonnet

Assemblage de la Cuvée « SPECIAL CLUB » 1989

100 % Chardonnay coming from:

- **43 % Cramant Grand Cru** (a tenth of the vines are more than 40 years old: Buissons, Fond du Bateau, Gros Monts...)
- **57 % Cuis 1er Cru** (37 % Croix-Blanche and 20% Côte...)

Completely atypical blend compare to the recent blends

Vinification

- Grapes harvested manually and split pressing
 - Temperature controlled alcoholic fermentation (18 - 21° C)
 - Malolactic Fermentation
 - Elevated 6 to 8 months (3 soutirages)
 - Cold stabilization (-4°)
 - Light filtration on clay before assembly
 - Bottled at the domain on may 1997
 - **Disgorged in 2012. Ageing in bottle, more than 25 years.**
 - Light dosage (sugar 5 gr/l; the "average" traditionally for a cuvée is of 10-12gr/l)
- Recently disgorged**

Production :

10,000 to 25,000 bottles according to the quality of the harvest, and only the great vintages
20.047 bottles and 2.928 magnums Collection for this 1989 vintage...

1989 IS ONE OF THE MOST RICH VINTAGE

Champagne SPECIAL CLUB 1995 Vieilles vignes de Chardonnay

"Fruit of a strict selection, this is the most vigilant of our soils and the summit of our vintages."

The assembly is composed exclusively of chardonnay from old vines (40 to 90 years old), originating mostly from "Cramant Grand Cru", the best of our Domaine. Cramant looks like "lace", so very rich, elegant and precise. The Millésime de Collection represents the archetype style of Pierre Gimonnet & Fils: a Champagne of superb structure, offering a very beautiful body, all in fineness and in elegance.

The philosophy of this great cuvée is that it must express the quintessence Pierre Gimonnet & Fils style, and it does exactly that.

Assemblage de la Cuvée « Millésime de Collection » 1995

100 % Chardonnay coming from:

- **50 % Cramant Grand Cru** (a tenth of the vines are more than 40 years old: Buissons, Fond du Bateau, Gros Monts...), more than 15 % of the grapes are harvested from vines that had been planted in 1911 and 1913)
- **10 % Chouilly Grand Cru** (8 % from "Ronds Buissons" and 2% from "Montaigu)
- **40 % Cuis 1er Cru** (20 % from « Croix-Blanche », 10% from « Les Roualles » and 10% from « les Bourgs »

This cuvee offers a very beautiful balance between the different origins of our chardonnay.
The "1995 blend" is quiet atypical, compared to recent vintages. The % of Cuis is very important.

vinification

- Grapes harvested manually and split pressing
- **Light chaptalisation of the base of this wine of its Cuvée (superior natural degree to 10°5).**
Cramant had been harvested between 11° and 12°4 !
- Temperature controlled alcoholic fermentation (18 - 21° C)
 - Malolactic Fermentation carried out
 - Elevated 6 to 8 months (3 soutirages)
 - Cold stabilization (-4°)
- Light filtration on clay before assembly
- bottled at the domain in April 1996.

Production

14,346 bottles

1995 is considered by us as the best vintage of the 90's. Better than 1996 and 1990. The most well balanced.

Champagne « SPECIAL CLUB », MILLESIME 1996

(Bottled in the style of XVIIIème)

Cramant. Chouilly. Cuis

"Fruit of a strict selection, this is best of our Terroirs and the summit of each vintage."

The blend is only from old vines of Chardonnay, mostly from Cramant Grand Cru. " (old vines are from 40 to 90 years old).

Olivier et Didier Gimonnet

Assemblage de la Cuvée « SPECIAL CLUB » 1996

100 % Chardonnay coming from:

- **45 % Cramant Grand Cru** (a tenth of the vines are more than 40 years old: Buissons, Fond du Bateau, Gros Monts...), more than 10 % of the grapes are harvested from vines that had been planted in 1911 and 1913
- **25 % Chouilly Grand Cru** (exclusively Montaigne, planted in 1951)
- **30 % Cuis 1er Cru** (Croix-Blanche)

Atypical vintage and atypical blend for a "Special Club cuvee"

Vinification

- Grapes harvested manually and split pressing
 - Temperature controlled alcoholic fermentation (18 - 21° C)
 - Malolactic Fermentation
 - Elevated 6 to 8 months (3 soutirages)
 - Cold stabilization (-4°)
 - Light filtration on clay before assembly
 - Bottled at the domain on may 1997
 - **Disgorged in July 2016. Ageing in bottle, 19 years (230 months)**
 - Light dosage (sugar 5 gr/l)
- Recently disgorged**

Production :

10,000 to 25,000 bottles according to the quality of the harvest, and only the great vintages
19.677 bottles and 2.806 magnums Collection for this 1996 vintage...

Champagne « SPECIAL CLUB », MILLESIME 1999

(Bottled in the style of XVIIIème)

Cramant. Chouilly. Cuis

"Fruit of a strict selection, this is the most vigilant of our soils and the summit of our vintages."

The assembly is composed exclusively of chardonnay, originating mostly of "Cramant Grand Cru" and of old vines (50% of our vines are more than 40 years old, the two "doyennes" are 80 years old...). 20 to 30% of the assembly originate from our vineyard of "Cuis 1er Cru". This cuvée confers complexity and longevity.

The Special Club cuvée, 1999 vintage embodies the archetype style of Pierre Gimonnet & Fils: a Champagne of superb structure, offering a very beautiful body, all in fineness and in elegance.

Olivier et Didier Gimonnet

Assemblage de la Cuvée « SPECIAL CLUB » 1999

100 % Chardonnay coming from:

- **45 % Cramant Grand Cru** (a tenth of the vines are more than 40 years old: Buissons, Fond du Bateau, Gros Monts...), 20 % of the grapes are harvested from vines that had been planted in 1911 and 1913
- **30 % Chouilly Grand Cru** (25% Mont Aigu planté en 1951. 5% Ronds Buissons)
- **25 % Cuis 1er Cru** (Croix-Blanche, Basses-vignes)

This cuvée offers a very beautiful balance between the different origins of our chardonnay. Cramant mostly, but the proportion of Cuis, rather importantly, testifies the character of this exceptional Vintage.

Vinification

- Grapes harvested manually and split pressing
- Temperature controlled alcoholic fermentation (18 - 21° C)
 - Malolactic Fermentation carried out
 - Elevated 6 to 8 months (3 soutirages)
 - Cold stabilization (-4°)
- Light filtration on clay before assembly
 - Bottled at the domain in April 2000
 - Ageing in bottle, more than 6 years
- Light dosage (sugar 5 gr/l; the "average" traditionally for a cuvée is of 10-12gr/l)

Production annuelle

5 to 20,000 bottles according to the quality of the harvest, and only the great vintages

39.873 bottles for the 1999 vintage, exceptionnel...

The last great vintages : 1979, 1982, 1985, 1988, 1989, 1990, 1995, 1996 et 1998.

Next vintages : 2000, 2002, 2004, 2005, 2006

Champagne « SPECIAL CLUB », MILLESIME 2000

(Bottled in the style of XVIIIème)

Cramant. Chouilly. Cuis

"Fruit of a strict selection, this is the most vigilant of our soils and the summit of our vintages."

The assembly is composed exclusively of chardonnay, originating mostly of "Cramant Grand Cru" and of old vines (50% of our vines are more than 40 years old, the two "doyennes" are 80 years old...). 20 to 30% of the assembly originate from our vineyard of "Cuis 1er Cru". This cuvée confers complexity and longevity.

The Special Club cuvée, 2000 vintage embodies the archetype style of Pierre Gimonnet & Fils: a Champagne of superb structure, offering a very beautiful body, all in fineness and in elegance.

Olivier et Didier Gimonnet

Assemblage de la Cuvée « SPECIAL CLUB » 2000

100 % Chardonnay coming from:

- **48 % Cramant Grand Cru** (a tenth of the vines are more than 40 years old: Buissons, Fond du Bateau, Gros Monts...), 25 % of the grapes are harvested from vines that had been planted in 1911 and 1913
- **35 % Chouilly Grand Cru** (30 % Mont Aigu planté en 1951. 5% Ronds Buissons)
- **17 % Cuis 1er Cru** (Croix-Blanche, les Roualles)

This cuvée offers a very beautiful balance between the different origins of our chardonnay. Cramant mostly of course (so structured and mineral), Chouilly in a large part (Mont Aigu for elegance) and a piece of Cuis (for the freshness and to sign Pierre Gimonnet)..

Vinification

- Grapes harvested manually and split pressing
- Temperature controlled alcoholic fermentation (18 - 21° C)
 - Malolactic Fermentation carried out
 - Elevated 6 to 8 months (3 soutirages)
 - Cold stabilization (-4°)
 - Light filtration on clay before assembly
- Bottled at the domain on 2nd of may 2001
 - Ageing in bottle, more than 7 years
- Light dosage (sugar 5 gr/l; the "average" traditionally for a cuvée is of 10-12gr/l)

Recently disgorged

Production annuelle

10,000 to 25,000 bottles according to the quality of the harvest, and only the great vintages

19.620 bottles for this 2000 vintage, "an exceptionnal 2000"...

The last great vintages : 1979, 1982, 1985, 1988, 1989, 1990, 1995, 1996, 1998 and 1999

Next vintages : 2002, 2004, 2005, 2006 and 2007

Champagne « SPECIAL CLUB », COLLECTION 2002

(Bottled in the style of XVIIIème)

Cramant. Chouilly. Cuis

"Fruit of a strict selection, this is the most vigilant of our soils and the summit of our vintages."

The assembly is composed exclusively of chardonnay, originating mostly of "Cramant Grand Cru" and of old vines (50% of our vines are more than 40 years old, the two "doyennes" are 80 years old...). 20 to 30% of the assembly originate from our vineyard of "Cuis 1er Cru". This cuvée confers complexity and longevity.

The Special Club cuvée, 2002 vintage embodies the archetype style of Pierre Gimonnet & Fils: a Champagne of superb structure, offering a very beautiful body, all in fineness and in elegance.

Olivier et Didier Gimonnet

Assemblage de la Cuvée « COLLECTION » 2002

100 % Chardonnay coming from:

- **54 % Cramant Grand Cru** (a tenth of the vines are more than 40 years old: Buissons, Fond du Bateau, Gros Monts...), 15 % of the grapes are harvested from vines that had been planted in 1911 and 1913
- **31 % Chouilly Grand Cru** (22% Mont Aigu planté en 1951. 9% Ronds Buissons)
- **15 % Cuis 1er Cru** (Croix-Blanche,)

This cuvée offers a very beautiful balance between the different origins of our chardonnay. Cramant mostly, but the a proportion of Cuis, rather importantly, testifies the character of this exceptional Vintage.

Vinification

- Grapes harvested manually and split pressing
- Temperature controlled alcoholic fermentation (18 - 21° C)
 - Malolactic Fermentation carried out
 - Elevated 6 to 8 months (3 soutirages)
 - Cold stabilization (-4°)
 - Light filtration on clay before assembly
 - Put in bottle at the domain in April 2003
 - Ageing in bottle, more than 5 years
- Light dosage (sugar 6gr/l; the "average" traditionally for a cuvée is of 10-12gr/l)

Production :

20.373 bottles for this exceptionnal 2002 vintage...

Champagne « SPECIAL CLUB », MILLESIME 2004

(Bottled in the style of XVIIIème)

Cramant. Chouilly. Cuis

"Fruit of a strict selection, this is best of our Terroirs and the summit of each vintage."

The blend is only from old vines of Chardonnay, mostly from Cramant Grand Cru. " (old vines are from 40 to 90 years old).

Olivier et Didier Gimonnet

Assemblage de la Cuvée « SPECIAL CLUB » 2004

100 % Chardonnay coming from:

- **60 % Cramant Grand Cru** (a tenth of the vines are more than 40 years old: Buissons, Fond du Bateau, Gros Monts...), more than 37 % of the grapes are harvested from vines that had been planted in 1911 and 1913
- **27,5 % Chouilly Grand Cru** (15 % Mont Aigu planté en 1951. 12,5 % Ronds Buissons)
- **12,5 % Cuis 1er Cru** (Croix-Blanche, ...)

This cuvée offers a very beautiful balance between the different origins of our chardonnay. Cramant mostly of course (so structured and mineral), Chouilly in a large part (Mont Aigu for elegance) and a piece of Cuis (for the freshness and to sign Pierre Gimonnet)..

Vinification

- Grapes harvested manually and split pressing
- Temperature controlled alcoholic fermentation (18 - 21° C)
 - Malolactic Fermentation
 - Elevated 6 to 8 months (3 soutirages)
 - Cold stabilization (-4°)
- Light filtration on clay before assembly
 - Bottled at the domain on april 2005
 - Ageing in bottle, more than 72 months.
- Light dosage (sugar 6 gr/l; the "average" traditionally for a cuvée is of 10-12gr/l)

Recently disgorged

Production :

10,000 to 25,000 bottles according to the quality of the harvest, and only the great vintages

15.240 bottles for this 2004 vintage...

Champagne « SPECIAL CLUB », 2006 GRANDS TERROIRS DE CHARDONNAY

“Only the best of each vintage. It is a blend composed only with old vines of the Domaine (from 40 to 90 years old), only from the best parcels (heart of each Terroirs), mostly from Cramant grand cru. “

The most elegant structure of the Domaine...

Olivier et Didier Gimonnet

Assemblage de la Cuvée « SPECIAL CLUB » 2006

100 % Chardonnay coming from:

- **65 % Cramant Grand Cru** (a tenth of the vines are more than 40 years old: “Buissons”, “Fond du Bateau”, “Gros Monts”...), about 30 % of the grapes are harvested from vines that had been planted in 1911 and 1913. The lieu-dit “Buissons” is very dominant ... nearly 20%...
- **22,5 % Chouilly Grand Cru** (12,5% “Montaigu” planted in 1951, 10% from “Ronds Buissons”)
- **12,5 % Cuis 1er Cru** (all from « Basses Vignes »)

This cuvee offers a very beautiful balance between the different origins of our chardonnay. Cramant mostly of course (so structured and mineral), Chouilly in a large part (Montaigu for elegance) and a piece of Cuis (for the freshness and to sign Pierre Gimonnet)..

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 2007 for this cuvee
- Ageing in bottle, more than 84 months
- Disgorging 3 months before shipping
 - Low dosage (sugar 4.5 g/l.)
 - Type of plug: CORK

Production : 15,230 bottles for this vintage (so 2,538 cases of 6)

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

Tasting

« it's a pure, classy Gimonnet fragrance – really, no other Champagne smells this way- and the palate is saturated with grip and class; in this case a highly intricate flavor of patisserie, wet cereal, gliding weightlessly over the palate yet asserting a huge volume of savor and big mineral; it's not pixilated or defined but rather a complex sauce that has married into a splendid Whole”

Terry THEISE

VIGNOBLES :

CUIS 1er Cru
CRAMANT Grand Cru
CHOUILLY Grand Cru
OGER Grand Cru
VERTUS 1er Cru

CHAMPAGNE

PREMIER CRU BLANC de BLANCS CHARDONNAY

Pierre Gimonnet & Fils

LE TERROIR EST UN CHEF D'ŒUVRE DE LA NATURE...

1 Rue de la République

51530 CUIS

Tél. : 03 26 59 78 70

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Champagne « SPECIAL CLUB », 2009 GRANDS TERROIRS DE CHARDONNAY

"Only the best of each vintage. It is a blend composed only with old vines of the Domaine (from 40 to 90 years old), only from the best parcels (hearth of each Terroirs), mostly from Cramant grand cru. "

The most elegant structure of the Domaine...

Olivier et Didier Gimonnet

Assemblage de la Cuvée « SPECIAL CLUB » 2009

100 % Chardonnay coming from:

- **60 % Cramant Grand Cru** (a tenth of the vines are more than 40 years old: "Buissons", "Fond du Bateau", "Gros Monts"...), about 55 % of the grapes are harvested from vines that had been planted in 1911 and 1913.
- **24 % Chouilly Grand Cru** (Only Montaigne planted in 1951)
- **16 % Cuis 1er Cru** (all from « Croix-Blanche »)

This cuvee offers a very beautiful balance between the different origins of our chardonnay. Cramant mostly of course (so structured and mineral), Chouilly in a large part (Mont Aigu for elegance) and a piece of Cuis (for the freshness and to sign Pierre Gimonnet)..

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 2010 for this cuvee
- Ageing in bottle, more than 5 years
- Disgorging 3 months before shipping
 - Low dosage (sugar 4.5 g/l.)
 - Type of plug: CORK

Production : 7,976 bottles for this vintage (so 1,329 cases of 6)

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

Tasting

www.champagne-gimonnet.com

"L'abus d'alcool est dangereux pour la santé. A consommer avec modération"

Société Anonyme à Directoire et Conseil de Surveillance au Capital de 100.000 €

R.C. Reims B 097 250 179 - SIRET 097 250 179 00013 - RM-22101-01 - Domiciliation bancaire : C.R.C.A. Épernay - C.C.P. Châlons-en-Champagne 1044-83 U

VIGNOBLES :
CUIS 1er Cru
CRAMANT Grand Cru
CHOUILLY Grand Cru
OGER Grand Cru
VERTUS 1er Cru

CHAMPAGNE
PREMIER CRU BLANC de BLANCS CHARDONNAY
Pierre Gimonnet & Fils
LE TERROIR EST UN CHEF D'ŒUVRE DE LA NATURE...

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info@champagne-gimonnet.com

Champagne « SPECIAL CLUB », 2010 GRANDS TERROIRS DE CHARDONNAY

"Only the best of each vintage. It is a blend composed only with old vines of the Domaine (from 40 to 90 years old), only from the best parcels (hearth of each Terroirs), mostly from Cramant grand cru. "

The most elegant structure of the Domaine...

Olivier et Didier Gimonnet

Assemblage de la Cuvée « SPECIAL CLUB » 2010

100 % Chardonnay coming from:

- **61 % Cramant Grand Cru** (a tenth of the vines are more than 40 years old: "Buissons", "Fond du Bateau", "Gros Monts"...), about 25 % of the grapes are harvested from vines that had been planted in 1911 and 1913.
- **23,5 % Chouilly Grand Cru** (Only Montaigu planted in 1951)
- **14 % Cuis 1er Cru** (all from « Croix-Blanché »)
- **1,5% Vertus 1er cru**

This cuvee offers a very beautiful balance between the different origins of our chardonnay. Cramant mostly of course (so structured and mineral), Chouilly in a large part (Mont Aigu for elegance) and a piece of Cuis (for the freshness and to sign Pierre Gimonnet)..

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 2011 for this cuvee
- Ageing in bottle, more than 5 years
- Disgorging 3 months before shipping
 - Low dosage (sugar 4.5 g/l.)
 - Type of plug: CORK

Production : 15,968 bottles for this vintage

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

Tasting

www.champagne-gimonnet.com

"L'abus d'alcool est dangereux pour la santé. A consommer avec modération"

Société Anonyme à Directoire et Conseil de Surveillance au Capital de 100.000 €
R.C. Reims B 097 250 179 - SIRET 097 250 179 00013 - RM-22101-01 - Domiciliation bancaire : C.R.C.A. Épernay - C.C.P. Châlons-en-Champagne 1044-83 U