CUIS 1er CRU 2018

EXTRA BRUT – BLANC DE BLANCS

SPECIAL CLUB
DEPUIS 1971

"Fresh, linear and crystalline, with saline minerality."

The Cuis 1er Cru cuvée is the first Special Club Champagne dedicated exclusively to the Premier Cru village of Cuis. Cuis lies at the heart of our family heritage, with 50% of our vineyard holdings located in this village. For nearly a century, Cuis 1er Cru has been the foundation of our non-vintage Champagne. It is therefore a particularly significant milestone to create, for the first time, a prestige cuvée sourced exclusively from this historic terroir.
The exceptional ripeness achieved in this decade has presented a rare opportunity—and a new challenge—resulting in a strictly limited production of just 7,540 bottles from 15 hectares.
Champagnes expressing a single terroir remain the exception rather than the rule, making this cuvée a rare and distinctive expression of Cuis 1er Cru.



VINTAGE 2018

GRAPE VARIETY	100 % Chardonnay
TERROIR	100% **CUIS 1er Cru,** Côte des Blancs 85% « *Croix-Blanche* » 15% « *Roualles* »
HARVEST	September 1st, 2018 « *Croix Blanche* » September 12th, 2018 « *Roualles* »
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	May 9th, 2019
BOTTLE-AGED	more than 6 years on lees
DISGORGEMENT	1 year before shipping
DOSAGE	EXTRA-BRUT | ± 4.0 g/L of sugar
PRODUCTION	7 540 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 | 03 26 59 78 70 | info@champagne-gimonnet.com
Our technical sheets are available on www.champagne-gimonnet.com