

# Gastronome

BRUT - 1<sup>ER</sup> CRU - BLANC DE BLANCS

## « The Perlé of Gimonnet »

Created in 1947 by Pierre Gimonnet

Historically created for the restaurants (« by glass », and also for pairing with a meal), this cuvée is elaborated in « small bubbles ». It means we add a lower amount of sugar at the bottling period, so the internal pressure after fermentation in the bottle will be lower and therefore bubbles are finer.

This concept of "fine bubble" doesn't disturb the palate and taste buds; rather, bubbles are more gentle, smooth and give this "creamy texture" we expect.

So this champagne is a perfect pairing for aperitif, which will blossom throughout the meal and surprise your guests by its beautiful freshness and elegant matter.



### VINTAGE 2018

Grape variety	100% Chardonnay
Terroirs	100% Côte des Blancs 2/3% grands cru - 1/3 1 <sup>er</sup> cru

39 % <b>CRAMANT</b> Grand cru
10 plots including (« mostly Buissons (70 %)», « Bateau» (16 %) and , «Grosmont»
24.5 % <b>CHOUILLY</b> Grand cru
« Montaigu » mostly and « Ronds Buissons »
3 % <b>OGER</b> Grand cru «Terres de Noël» and « Champs Nérons »
10.5 % <b>VERTUS</b> 1er cru : « Justices »
23 % <b>CUIS</b> 1er cru « Croix Blanche (68 %)» and « Roualles (3%)»

### Vinification

Grapes harvested manually - split pressing  
Cold settling  
Temperature controlled for alcoholic fermentation  
Malolactic fermentation  
Settling in stainless tanks for 8 months  
Cold stabilization (-4°) and filtration on clay

Bottling	April 2019
Ageing in bottles	More than 3 years
Disgorgement	3 months before shipping
Dosage	5g/L
Annual production	25 000 bottles