

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 terroir » of Cramant Grand Cru, completed by Chouilly « Montaigu » and a touch of Cuis 1^{er} 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 2015

Grape variety	100% Chardonnay
Terroirs	100% Côte des Blancs 86% Grand cru - 14% 1 ^{er} cru
60% CRAMANT Grand Cru	16% « Bateau », « Gros Mont » ; 14% « Briquettes », 16% « Buissons » et 14% « Terroir »
26% CHOUILLY Grand Cru	« Montaigu »
14% CUIS 1 ^{er} Cru	« Croix-Blanche » et « 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	26 th April 2016
Ageing in bottle	more than 4 years
Disgorgement	3 months before shipping
Dosage	EXTRA BRUT - Sugar 5 g/L
Annual production	29 070 bottles 1 470 magnums