

SPECIAL CLUB 2016

« Grands Terroirs de Chardonnay »

« 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 Gimmonnet & 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 2016

Grape variety	100% Chardonnay
Terroirs	100% Côte des Blancs 85% Grands crus – 15% 1 ^{er} cru

58 % **CRAMANT** Grand Cru

*33% « Terres des Buissons », 7% « Bauves », 9% « Bateau » and
« Gros Mont », 9 % « Champ du prévot » et Terroir*

27% **CHOUILLY** Grand Cru « Mont Aigu »

15% **CUIS** 1^{er} Cru : 5 % « Croix-Blanche » et 10 % « 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	27 th April 2017
Ageing in bottle	more than 5 years
Disgorgement	3 months before shipping
Dosage	EXTRA BRUT - Sugar 5 g/L
Annual production	26 320 bottles