

# Cuis 1<sup>er</sup> Cru

BRUT - BLANC DE BLANCS

« Gimonnet's signature: freshness and purity »

Lively, airy, salivating, technically perfect! This cuvee "Brut non-vintage Cuis 1<sup>er</sup> Cru" represents the archetype of the Pierre Gimonnet & Fils style. In order to do this, during harvest, we separate all juice from different terroir in different tanks. After 6-8 months those wines are clear, we taste them and we blended wine of the year with reserve wines to repeat over the year the style we expect.

To succeed with this delicate and fundamental step, the house of Pierre Gimonnet & Fils has chosen to keep all its reserve wines in bottles (on fine lees) and not in tanks or in casks. This method gives more freshness (less oxidation) and more mature (autolysis) in wines. This method is very rare in Champagne.

**We are the only winemaker in Champagne to keep all our reserve wines in bottles and has been since 1982.**

## BLEND N°241 (base 2022)

### GRAPE VARIETY

100% Chardonnay

### TERROIR

Cuis 1<sup>er</sup> Cru – Côte des Blancs

### MULTI-VINTAGES BLEND ( 8 vintages from 2022 to 2010)

72 % from 2022,  
5.50 % from 2021,  
9.20 % from 2020  
3.60 % from 2019,  
4.80 % from 2018,  
3.70 % from 2017 and 2016,  
1.20 % from 2010

### VINIFICATION

Grapes harvested manually, split pressing  
Cold settling  
Temperature controlled alcoholic fermentation  
Malolactic fermentation  
Stainless tanks for 6 to 8 months  
**Blending with reserve wines stored in bottles**  
Cold stabilization (-4°) and filtration on clay

### BOTTLING

February 13<sup>th</sup> to 16<sup>th</sup>, 2023

### AGEING IN BOTTLES

21st months minimum

### DISGORGEMENT

3 months before shipping

### DOSAGE

5 g/l of sugar

### ANNUAL PRODUCTION

**120 960 bottles**, 23 834 ½ bottles  
6 008 magnums, 512 jeroboams

