

CHOUILLY GRAND CRU 2014

Extra-brut Millésimé - SPECIAL CLUB

Fine and elegant, a great « silky » and deep blanc de blancs »

The vintage « Chouilly Grand Cru » is the archetypal of Champagne « blanc de blancs », fine, delicate with a creamy palate. So « Gimonnet » !

Blending is always our philosophy because we prefer harmony to intensity and with 12 hectares of Grand Cru, we had never elaborated of Special Club with only « grand cru ». In our « Classique » Grands Terroirs de Chardonnay, we always add a touch of Cuis 1^{er} cru bringing the freshness, essential of our style.

Since the vintage 2012, we have decided to expand our range: the iconic « Grands terroirs de Chardonnay » is completed now by 3 « Single Terroir » in very limited quantities.

These « single terroirs » champagnes are the exceptions which prove the rule.



Vintage 2014

Cépage: 100% Chardonnay

Terroirs: 100% Chouilly Grand Cru - Côte des Blancs.
Several parcels but only one « lieu-dit » « Montaigu » planted between 1951 and 1991.

Harvest: 16 to 20th September 2014

Vinification:

- Grapes harvested manually, split pressing
- Cold settling
- Temperature controlled alcoholic fermentation
- Malolactic fermentation
- Elevated 6 months on lees
- Cold Stabilization (-4°) and filtration on clay

Bottling in: April 2015

Ageing in bottle on lies: more than 4 years

Disgorgement: 3 months before shipping

Dosage: EXTRA-BRUT - Sugar 4,5 g/L

Production: 3 883 bottles