

# MILLESIME DE COLLECTION 2014

## Old vines of Chardonnay - Extra-brut

### « The best of the estate! »

"Doing well with beautiful origins is natural, but doing very well is the mention above and this one is always difficult to reach." It requires almost manic intransigence at all stages of development. Yet it is the philosophy of this great vintage that must express the quintessence of the Pierre Gimmonnet & Fils style. Originally, this cuvée is the same blend as the Special Club.

This cuvée showcases the great terroir of Cramant Grand Cru and one plot of Chouilly Grand cru called «Mont-Aigu» (separated from Cramant by a small road) ... Very complex and balanced blending between minerality, elegance and finesse.



#### GRAPE VARIETY

100% Chardonnay

#### TERROIRS

100% Côte des Blancs (84% Grand cru – 16% 1<sup>er</sup> cru)

59% **CRAMANT** Grand Cru

« Bateau », « Gros Mont », « Briquettes », « Bauves » and « Bionnes »

25% **CHOUILLY** Grand Cru

« Montaigu »

16% **CUIS** 1<sup>er</sup> Cru

« Croix-Blanche » and « Roualles »

#### VINIFICATION

Vendanges manuelles et pressurage fractionné

Débouillage à froid

Fermentation alcoolique thermorégulée

Fermentation malolactique

Élevage en cuves pendant 8 mois

Stabilisation au froid (-4°) et filtration sur argile

#### BOTTLING

April 2015

#### AGEING IN BOTTLE

more than 8 years

#### DISGORGEMENT

1 year before shipping

#### DOSAGE

EXTRA BRUT – 4.5 g/L

#### ANNUAL PRODUCTION

1172 magnums