



Jean-Luc Gimonnet
Millésime 1998
Premier Cru

Extra Brut
Chardonnay 100%
Côte des Blancs - Cuis Premier Cru

Shellfish Fish Vegetables

Visual analysis

The color is greenish-gold. Bright and luminous, it is animated by very fine bubbles that form a beautiful white cordon. The presentation is surprisingly youthful.

Olfactory analysis

The first nose is distinct and open.

We immediately perceive notes of acacia and honey that produce an autumnal nuance.

Shortly after the expression becomes richer with hints of baked fruit, toast, iodine and seaweed. His aeration is magnificent. Mentholated notes add freshness and indicate the wine's good health.

Fine, precision and nobility are the words that come to mind.

Taste analysis

The initial impression on the palate is comfortable and the effervescence immediately coats the palate. Which leads to a wonderful mouthfeel.

The wine's remarkable acidity and body blend admirably with the effervescence over aromas of honey and wet chalk. This is brought together by the dosage, which reinforces the texture and helps create a silky texture.

A feeling of harmony, of purity is released, highlighting the wine's sublime acid profile and light toasty flavors.

An excellent example of Champagne balance.

The final

The finish is straight, aromatic and still fresh.

It leaves a delicately chalky and saline impression, with hints of shellfish and crustaceans that are a sign of the beautiful origin and perfectly successful elaboration of this 1998 Millésime.

Verdict

This 1998 vintage, 100% Chardonnay from the Côte des Blancs, is proof that when time meets a great terroir and flawless savoir-faire, it can shape a Champagne of rare harmony.

Its surprising freshness, silky texture, aromatic depth, and saline finish tell a story of perfect balance.

This is not just a Champagne to taste — it's a wine to contemplate. For those who seek emotion, authenticity, and beauty in a glass.

Serving and food pairings

To be served in a flute with an ample glass and a temperature of 10 degrees.

Pair it at the table with pure, silky, fairly thick-textured dishes like sole meunière, American-style langoustine crepe or turbot with champagne sauce.

You can also try it on a cauliflower soup seasoned with nori seaweed.

Dosage: 4 g/l
- 1st fermentation: Inox
- Malolactic: Yes
- Monocru: Cuis
- Harvest: 100% 1998