fier ce fît
CHAMPAGNE



Jean-Luc Gimonnet

Millésime 1998
Premier Cru

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

Shellfish Sea shell Fish Vegetables Truffles

Visual analysis

The Millésime 1998 reveals an elegant golden hue with subtle green reflections, bright and luminous, displaying a remarkable sense of youthful freshness.
The fine, lively effervescence unfolds in a delicate stream of bubbles, forming an elegant ring of white mousse at the surface.
A beautifully vibrant appearance, surprising in its youthfulness and offering an enticing introduction to the exceptional finesse of this Blanc de Blancs.

Olfactory analysis

The bouquet opens with remarkable elegance, revealing a refined and complex aromatic expression from the very first impression.
Delicate floral notes of acacia intertwine with nuances of honey, evoking the warmth and subtle charm of autumn.
As the wine opens up, the aromatic profile gradually gains depth and richness.
Notes of cooked fruit and toasted bread emerge, accompanied by distinctive iodine and maritime nuances, with subtle hints of seaweed lending the bouquet an intriguing saline and mineral dimension.
Its remarkable evolution in the glass allows the aromas to develop while retaining their clarity and definition. Fresh menthol notes bring a welcome sense of vitality, reflecting the wine's excellent condition and extraordinary ability to retain its freshness over time.
An aromatic expression of rare elegance, where maturity and freshness coexist effortlessly, creating a bouquet distinguished by finesse, precision and remarkable character.

Taste analysis

The opening is supple and enveloping, with delicate effervescence immediately caressing the palate and introducing a wonderfully refined tactile sensation.
The wine reveals an elegant, beautifully defined structure, with a silky consistency supported by freshness of exceptional quality.
The acidity, still vibrant and finely chiselled, integrates seamlessly with the body of the wine and the liveliness of its bubbles.
Delicate notes of honey and damp chalk emerge, reflecting the distinctive character of the Champagne terroir.
The soft, silky texture envelops the palate with natural elegance, revealing an extraordinary sense of purity.
A finely defined line of acidity runs through the wine, accompanied by subtle toasted nuances that bring depth without diminishing its remarkable freshness.
A truly distinguished expression, where maturity, elegance and vitality come together in a beautifully judged balance, demonstrating the exceptional ageing potential of this Blanc de Blancs.

The final

The finish is beautifully precise, elegant and surprisingly fresh, with lingering aromatic impressions that extend the sense of purity and finesse experienced throughout the tasting.
Delicate chalky and saline nuances are accompanied by evocative maritime notes of seashells and shellfish, leaving a refined and distinctive impression that speaks eloquently of the wine's origins and exceptional character.

Verdict

A Blanc de Blancs of exceptional elegance, where the maturity of the 1998 vintage meets remarkable vitality, a silky texture and refined minerality.

A Champagne of outstanding pedigree and complexity, perfectly suited to exceptional cuisine, particularly fine fish, shellfish and delicately textured, velvety dishes.

Serving and food pairings

Best served at 10°C, in a wide-bowled Champagne flute, allowing the extraordinary aromatic complexity and finesse of this

vintage to reveal their full expression.
At the table, this Blanc de Blancs truly comes into its own alongside sophisticated dishes with silky textures and beautifully layered flavours, complementing its maturity without overshadowing its freshness.
It pairs magnificently with roast turbot accompanied by celeriac purée and a delicate shellfish jus, lobster with a refined Champagne sauce, or pan-seared scallops on a Jerusalem artichoke cream with white truffle, where the wine's maritime nuances meet the richness and elegance of the ingredients.
For an even more sophisticated gastronomic experience, a risotto with aged Parmesan and white truffle, or John Dory fillet with a delicate shellfish emulsion and caviar, offer exceptional pairings in which the aromatic depth, freshness and silky texture of this remarkable vintage find their fullest expression.

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