



Jean-Luc Gimonnet
Millésime 1996
Premier Cru

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

Aperitif Shellfish Risotto Pasta Fish Truffles Parmesan cheese Hard cheese

Visual analysis

The deep golden color of this 1996 vintage sparkles with a myriad of very fine bubbles. The immaculate white foam occupies the entire surface.

Great presentation for this wine that shows no signs of aging.
Exceptional!!!

Olfactory analysis

The first nose, very expressive, reveals nobility and complexity: candied lemon, melted butter, dried flowers, on a background of roasting.

After aeration, the extreme refinement of the wine is in revealing delicate aromas of lemongrass, candied pineapple and wild honey.

Later still, the expression becomes deeper, more adult, with aromas reminiscent morels or shellfish bisque.

The organic and the mineral seem to intertwine. One can only be impressed by such an exemplarity

The resistance to air after 20 minutes in the flûte is excellent and confirms the potential of this 1996, which will accompany us for many years to come.

Taste analysis

The initial impression on the palate is full-bodied, rather tender, and opens on a very fluid mouth feel.

The wine has a nice texture, a measured vinosity and an extraordinary texture that suggests a nice full-bodied silk.

Vivacious and muscular, this Vintage also has a nice texture. The dosage contributes to this sensation.

Perfectly harmonious from the first impact up to the finish, this Cuvée provokes a strong sense of identity and nobility.

The final

The finish pleasantly prolongs this sensation.

With excellent persistence (more than 12 seconds), it is in line with continuity and offers fine lemongrass and mocha aromas.

Verdict

This is a perfectly mastered expression of the of the incredible and outstanding 1996 Millésime.

Tense, full-bodied, complex and ripe, this wine will last for several more years without disappointing.

The nobility of its aromas and the finesse of its texture place it among the great wines of the appellation.

Serving and food pairings

This Grand Vintage deserves to be served at 12 degrees in an ample flûte to enjoy its full expression.

It will be appreciated at the aperitif, on its own, with an excellent parmesan cheese, a pecorino with truffles or small sandwiches with truffle butter.

The food pairings, lobsters and lobster in sauce, fish with dense meat (Saint Pierre or monkfish for example), will be perfect.

Dosage: 3 g/l
- 1st fermentation: Inox
- Malo: Yes
- Monocru: Cuis
- Harvest: 100% 1996