fier ce fît
CHAMPAGNE



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

Deep and intensely golden in colour, this vintage is animated by a multitude of exceptionally fine bubbles, sustaining a mousse of remarkable brilliance across the entire surface.
A presentation of rare elegance, reflecting a 1996 Vintage whose vitality remains remarkably intact.

Olfactory analysis

The first impression immediately captivates with its depth and distinction. Aromas of candied lemon, melted butter, dried flowers and delicate toasted notes unfold with remarkable intensity.
With aeration, the aromatic profile gains further complexity, gradually revealing refined nuances of lemongrass, candied pineapple and forest honey, before evolving towards deeper notes reminiscent of noble hydrocarbons, morels and even delicate shellfish bisque.
A bouquet of rare sophistication, where minerality and texture interact in perfect harmony.

Taste analysis

The opening is broad and delicately enveloping, leading into a palate of extraordinary texture, almost silky in character. The structure develops with impressive density, supported by perfectly balanced vinosity.
At once vibrant, structured and intensely harmonious, this Champagne reveals remarkable presence, combining power, balance and elegance with striking precision.

The final

The finish beautifully extends this sensation of harmony.
Exceptionally persistent, lasting well beyond twelve seconds, it reveals delicate notes of lemongrass and mocha, prolonging the pleasure of tasting with remarkable finesse.

Verdict

Intense, remarkably complex and beautifully shaped by time, this exceptional vintage expresses the full nobility of great long-aged Champagnes.

Ideal for fine dining, it pairs elegantly with premium shellfish, structured fish and dishes enhanced by delicate truffle notes.

Serving and food pairings

This exceptional Vintage deserves to be served at 12°C in a generously shaped flute or wide-rimmed glass, allowing its full aromatic expression to unfold completely.
As an aperitif, it is perfectly capable of standing on its own, pairing beautifully with aged Parmesan, truffle Pecorino or delicate truffle butter sandwiches.
At the table, it accompanies premium lobster or langoustine in sauce with remarkable elegance, as well as firm-textured fish such as John Dory or monkfish.

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