



## Jean-Luc Gimmonnet Spécial Blanc Premier Cru

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

Aperitif Fish

### Visual analysis

The presentation is mature and appetizing.

The colour is a bright yellow and the effervescence, fine and regular, it generates a small bead on the surface.

### Olfactory analysis

The first nose is open and summery. There are aromas of mimosa, thyme, oregano, bergamot.

After a few seconds of aeration, the expression evolves into melted butter, as well as iodized and smoky notes. It is a seductive, maritime and generous nose.

The air tightness is excellent after twenty minutes into the flute. The wine has a great potential.

### Taste analysis

The initial impression on the palate is precise. Then the mouth is rich, but it is the effervescence and the acidity which give the rhythm. The pleasant consistency of the wine, slightly accompanied by the dosage in liquor, stands back. So, the whole offers a texture that is both fluid and firm, like linen.

With the warming in the mouth and the loss of effervescence, the texture is tender while a few flavors of salted butter are released.

### The final

The finish is long (10 seconds of persistence), tense and very palatable.

It leaves a feeling that is both tart and salty and confirms the good aging potential of the Cuvée.

### Verdict

Millésime 2010 \*NR

A Champagne, Millésime, with great character and proud of its origins!

This Cuvée Spécial Blancs, elegant and of outstanding class, is an ode to Chardonnay, to the delight of lovers of exceptional Champagnes!

### Serving and food pairings

This Cuvée should be served at 10 degrees temperature in a well-shaped flute to promote its aromatic expression.

Perfect as an aperitif or with seafood dishes such as a bacon-wrapped monkfish or a grilled sea bream, with roasted potatoes and herbed butter.

Dosage: 4 g/l

- 1st fermentation: Inox

- Malolactic: Yes

- Monocru: Cuis

- Harvest: 100% 2010 Millésime \*NR