



Jean-Luc Gimonnet  
**La Gnette**  
**Millésime 2008**  
**Premier Cru**  
**Parcellaire**

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

Seafood Shellfish Risotto Pasta Fish Goat cheese

### Visual analysis

The presentation evokes serenity and maturity.

The color appears almost golden, accompanied by light greenish reflections. The effervescence is slow, regular and feeds a thin bead of foam.

### Olfactory analysis

The first nose is complex and refined. We immediately distinguish a pastry character as well as a mineral and "citrus" sensation. Grapefruit, butter, shellfish and honey are mixed to produce a true olfactory delight.

After aeration, the biscuit, almond oil, fresh hazelnut and melted butter add depth.

Elegance and refinement are the keywords!

### Taste analysis

The initial impression on the palate is frank, light, caressing, in short: aerial.

The effervescence is particularly elegant then the beautiful vivacity of the wine is the leitmotif of the tasting, all in fluidity and savory finesse.

We are struck by the great coherence of the whole that generates a feeling of purity, embellished with iodized notes.

This arachnid structure suggests lace and the marine world.

### The final

The finish is long (about 10 seconds) and above all extremely savory and mineral.

Salivation is very important and leaves us with a chalky feeling.

### Verdict

Here is the archetype of a great Champagne!

The 2008 vintage, fresh and remarkably lively, offers us a Millésime of great elegance, purity and a texture reminiscent of the finest dentelle.

This Cuvée, parcel (La Gnette), single-varietal Chardonnay and MonoCru, Cuis (Côte des Blancs), is now reaching the beginning of its maturity.

### Serving and food pairings

This exceptional Champagne should be served between 8 and 10 ° C in a flute with a fairly large glass.

It will pair well with lemon grilled fish, crab toast, grilled shrimp with Kampot pepper or excellent goat cheeses such as Selles-sur-Cher, Valençay or Pouligny-Saint-Pierre.

Ideally, you dare to present it on a monkfish tail with a mandarin sabayon.

Dosage: 3 g/l

- 1st fermentation: Inox 100%

- Malolactic: yes

- Monocru: Cuis

- Single Parcel: La Gnette

- Harvest: 100% 2008