



Jean-Luc Gimonnet  
**Millésime 2012**  
**Premier Cru**

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

Aperitif Seafood Shellfish Sea shell Risotto Ravioli Fish Vegetables Goat cheese

### Visual analysis

The presentation is very attractive.

The green-gold colour is delicate and very bright.

The effervescence of fine bubbles is very active and ends by creating a pretty halo on the surface.

### Olfactory analysis

The first nose is open.

We can gradually perceive aromas of citrus fruits, vegetables and bread.

After few minutes of aeration, the expression evolves towards lime, rape honey, as well as a smell of cobblestone.

It is a nose that assert its identity and expresses its great potential.

### Taste analysis

The initial impression on the palate is precise.

The effervescence and its delicately provocative character mark the rhythm of the tasting. The acidity brings a certain tension and smoothes the body of the wine.

The whole offers us a magnificent texture at the same time fine, caressing, cold and slightly tense, like taffeta.

Aromas of almond, fresh honey and pear enrich this beautiful material, which, as it warms up on the palate, acquires a very tasty touch.

### The final

The finish is long (8 seconds of persistence) and chalky. We perceive a saline touch accompanying the freshness of the acidity.

The finish offers us all four elemental flavours.

### Verdict

This Vintage 2012 Blanc de Blancs offers us a prestigious version of Chardonnay in Champagne!

Elegant, refined, streamlined and savourily complex, it shows off its great potential.

### Serving and food pairings

As an aperitif, of course, or for an exceptional evening, this Millésime 2012 will be served at 10 degrees in a well-turned flûte to favour its aromatic expression.

At the table, it will be the sea: shells, grilled fish, seafood risotto, saffron or vegetable ravioli, lobster...

We can continue with goat's milk cheeses, a Selles-sur-Cher or a Valençay.

Dosage: 4 g/l  
- 1st fermentation: Inox  
- Malolactic: Yes  
- Monocru: Cuis  
- Harvest: 100% 2012