



Jean-Luc Gimmonnet  
**Spécial Blanc**  
**Brut Nature**  
**Premier Cru**

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

Aperitif Oysters Shellfish Fish Vegetables

### Visual analysis

The presentation is mature and appetizing.

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

### Olfactory analysis

The first impression on the nose is one of exceptional refinement!

We perceive aromas of candied citrus fruits, toasted bread, acacia honey, mimosa and bergamot.

After a few seconds of aeration, the expression evolves towards toasted notes, then, as the wine warms up, we appreciate notes of pastry, cooked pear and light tobacco on an "earthy" background.

Here are all the characteristics of a great Champagne Blanc de Blancs.

### Taste analysis

The attack is both firm and caressing.

The particularly elegant effervescence blends with the body of the wine. The wine is slender and long, and makes one appreciate its fluidity.

The freshness of the Cuvée is also expressed with great precision, accompanied by a delicate salty note.

A feeling of airy purity emanates from the whole.

The palate and silky texture reinforce this feeling of exceptionality.

### The final

The finish is aromatic, very long (10 seconds of persistence), saline and finely chalky.

The final sensation suggests wet chalk and lemon.

### Verdict

Millésime 2010 \*NR

This Champagne Brut Nature et Millésime, airy and delicate, is an extraordinary expression of Chardonnay.

Thanks to its magnificent texture, it brings out the elegance and minerality of this grape variety on the chalky terroir of the Côte des Blancs.

An ode to Chardonnay, to the delight of lovers of exceptional Champagne!

### Serving and food pairings

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

An excellent aperitif, at the table it will definitely be seafood: fillet of sole meunière, breaded langoustine tails, warm oysters, monkfish tail or sea bream with salted butter potatoes, cauliflower gratin...

Dosage: 0 g/l

- 1st fermentation: Inox

- Malolactic: Yes

- Monocru: Cuis

- Harvest: 100% 2010 Millésime \*NR