



Jean-Luc Gimonnet
La Gnette
Millésime 2016
Premier Cru
Parcellaire

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

Aperitif Dinner aperitif Seafood Shellfish Sea shell Fish

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 and elegant. The expression is marine and "citrus". Grapefruit, butter, shellfish and honey give us a real olfactory treat. After aeration, notes of pastry, almonds, fresh hazelnuts and melted butter add intensity. A complex, seductive nose, characteristic of an exceptional Blanc de Blancs Champagne!

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

A great Champagne!

The 2016 vintage, fresh and remarkably lively, offers us a Millésime of great elegance, purity and a texture reminiscent of the finest dentelle.

Serving and food pairings

Serviremo questo Champagne d'eccezione a 8-10° in una flûte con un calice abbastanza ampio.

Accompagnerà con successo gli aperitivi d'eccezione e i piatti di mare.

Dosage: 4 g/l

- 1st fermentation: Inox 100%

- Malo: yes

- Monocru: Cuis

- Single plot: La Gnette

- Harvest: 100% 2016