



Jean-Luc Gimonnet  
**Millésime 2018**  
**Premier Cru**

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

Aperitif Seafood Shellfish Sea shell Sushi Fish carpaccio Fish Goat cheese

### Visual analysis

The robe reveals a luminous lemon-yellow hue, streaked with green-gold reflections. The effervescence is very fine and fast, forming a thin cordon of foam.

The overall appearance conveys both freshness and the first hints of maturity.

### Olfactory analysis

The first nose is fresh and precise, evoking a fragrant spring: Sicilian lemon, rose, lily of the valley, and warm biscuits. vWith aeration, the bouquet gains complexity with acacia honey, bergamot, and a touch of fresh butter.

Gradually, this elegant expression becomes more pastry-like, unveiling notes of roasted almonds and orange blossom navettes. Even after ten minutes in the glass, the aromatic profile remains remarkably stable, suggesting excellent aging potential for this vintage.

### Taste analysis

The attack on the palate is light, caressing, and airy, before the body gains energy and liveliness. The effervescence unfolds gracefully, combining with the wine's vibrant freshness to deliver a tonic, fluid, and delicately sapid sensation. A saline minerality emerges quickly, while the dosage adds a subtle polish.

The wine keeps its pace throughout, developing a silky texture lifted by citrus zest and fresh butter notes.

### The final

The finish is long (nearly 10 seconds), rising on delicate floral aromas perfectly balanced with lingering salinity and freshness.

### Verdict

Born from a warm yet effortlessly light vintage, this champagne is now entering the early stages of maturity.

Its radiant freshness, graceful elegance, delicate touch, and luminous minerality make it a benchmark Cuvée.

### Serving and food pairings

Serve this textbook wine at 10 °C in a tulip-shaped flute.

It pairs beautifully with grilled lemon-scented fish, crab toasts, Kampot pepper shrimp, or delicate goat cheeses such as Selles-sur-Cher, Valençay, or Pouligny-Saint-Pierre sprinkled with slivered almonds. For an exceptional pairing, serve with monkfish medallions and a mandarin sabayon.

Dosage: 3 g/l

- 1st fermentation: Inox 100%
- Malolactic: yes
- Monocru: Cuis
- Single Parcel: La Ghette
- Harvest: 100% 2018