



Jean-Luc Gimonnet  
Sélection  
La Gnette 2019  
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.

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

This Vintage reflects the excellence of the Vigneron's work, revealing through this Cuvée exceptional aromatic complexity, remarkable consistency and a particularly captivating texture on the palate.

It embodies a Champagne that has reached ideal maturity, promising to seduce the most demanding connoisseurs with its unique character.

### Serving and food pairings

This exceptional Champagne should be served at a temperature of 8–10°C, in a tulip-shaped flute that enhances its full aromatic complexity.

It will be the perfect companion to elegant aperitifs and refined seafood dishes, particularly enhancing raw seafood, carpaccios, shellfish, and preparations with iodised or citrus notes.

Dosage: 4 g/l

- 1st fermentation: Inox 100%

- Malolactic: yes

- Monocru: Cuis

- Single plot: La Gnette

- Harvest: 100% 2019