



Jean-Luc Gimmonnet  
**Sélection Blanc de Blancs**  
**Premier Cru**

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

Aperitif Shellfish Sea shell Fish

### Visual analysis

This Blanc de Blancs reveals a golden hue, gracefully enhanced by subtle green reflections. The effervescence, distinguished by its exceptional finesse and radiant brilliance, forms a delicate and refined bead on the surface.

This visual composition captures the essence of a wine that is both mature and imbued with timeless elegance.

### Olfactory analysis

The initial olfactory impression reveals itself with a certain restraint, offering delicate iodised nuances, aromas of candied lemon, and accents of white flowers. With aeration, the bouquet becomes enriched with subtle notes reminiscent of patisserie.

As it gradually warms, the aromatic expression shifts towards a more maritime register, unveiling echoes of seaweed and iodine once again. This olfactory profile, marked by extraordinary refinement and precision, gains complexity over time, revealing smoky and toasted notes.

The aromatic bouquet seems to express its depth with patience, revealing its full character in its own time.

### Taste analysis

The attack is precise, lively, and almost incisive, immediately showcasing a remarkable tension. The effervescence plays a structural role, imparting a fluid and energetic rhythm to the wine.

This cuvée stands out for its radiant freshness and impeccable linearity. The dosage is imperceptible, enhancing the chalky and saline character that emerges mid-palate.

The texture is of rare delicacy, evoking the lightness and refined touch of taffeta. This sensory purity accentuates the sensations of youthfulness, vibrancy, and minerality.

### The final

The finish is distinguished by its remarkable persistence (around 8 seconds) and its savoury quality. It harmoniously combines the wine's vibrant acidity with the expressive minerality of the terroir, accentuated by a salinity delicately enveloped in nuances of damp chalk.

A conclusion of great precision, both vibrant and refined.

### Verdict

This Blanc de Blancs, sophisticated and vibrant, embodies a rare interpretation of elegance and purity in Chardonnay from Champagne. It highlights the freshness and minerality that define this varietal, offering an experience that will captivate both refined connoisseurs and the most demanding wine enthusiasts.

### Serving and food pairings

To fully appreciate this Cuvée, serve it at a temperature between 10 and 12 degrees in a slender glass that preserves its dynamism.

As for pairings, opt for seafood dishes such as oysters, shellfish, or a monkfish terrine. A refreshing prawn and citrus salad, a sea bass carpaccio with lemon and pink pepper, or grilled red mullet fillets with lemon elegantly complement this gastronomic proposal, as do a scallop risotto or clams in parsley-infused broth.

Dosage : 4 g/l  
- 1st fermentation: Inox  
- Malo: Yes  
- Monocru: Cuis  
- Harvest: 100% 2014