



Jean-Luc Gimonnet  
**Millésime 1998**  
**Premier Cru**

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

Seafood Shellfish Sea shell Risotto Vegetables

### Visual analysis

The colour is golden yellow. Bright and brilliant, it shows very fine bubbles forming a very white chain. The presentation is surprisingly youthful.

### Olfactory analysis

The first nose is elegant and expresses itself with discretion. We immediately perceive notes of acacia and cream puffs with a background of marine minerality.

After aeration, the expression becomes richer and more mature with notes of cooked fruit. The air hold is magnificent. mentholated notes bring freshness and confirm the excellent health of the wine.

Finesse, preciseness and elegance are the words that come to mind.

### Taste analysis

The first impression on the palate is sharp and the effervescence immediately covers the palate. It leads to a stunning palate texture. The acidity, of a remarkable quality, and the body of the wine blend beautifully with the effervescence.

The whole is lean, saline and refreshing, suggesting the structure of silk. The result is a feeling of purity that enhances the wine's sublime acid line and its light roasting aromas.

A magnificent example of champenois balance!

### The final

The finish is direct, fluid and still fresh.

It leaves a delicate chalky and saline with aromas of caramel but also crustacean shell that are the mark of the beautiful processing of this wine. The last impression suggests grapefruit zest.

### Verdict

This 1998 vintage celebrates the essence of the Champagne terroir in its purest form.

Elegant, pure, complex and rich, the nobility of its aromas and the refinement of its structure place it unquestionably among the masterpieces of Champagne.

Champagne lovers and experts alike will be delighted.

### Serving and food pairings

Serve it in an ample flute and at a temperature of 12 degrees.

You can pair it with pure, silky textures such as scallops in citrus sauce or pan-fried langoustine tails. You can also try it with a cauliflower soup seasoned with nori seaweed.

Dosage: 0 g/l  
- 1st fermentation: Inox  
- Malolactic: Oui  
- Monocru: Cuis  
- Harvest: 100% 1998