



Jean-Luc Gimonnet  
**Millésime 1996**  
**Premier Cru**

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

Aperitif Oysters Shellfish Sea shell Fish Truffles Parmesan cheese Hard cheese

### Visual analysis

The visual of this 1996 vintage sparkles with a myriad of very fine bubbles.  
The foam, pure white, occupies the entire surface.  
Magnificent presentation for this wine which shows no sign of fatigue. Exceptional.

### Olfactory analysis

Analyse olfactive The first nose, very elegant, expresses itself with nobility and complexity: fresh lemon, butter, honeysuckle, thyme.  
After aeration, the extreme distinction of the wine is characterized by delicate aromas of lemongrass, candied pineapple on a touch of coffee mocha.  
Later still, the wine body becomes deeper, more adult, more serious with aromas reminiscent of hydrocarbons, morels or truffles.  
The organic has completely given way to the mineral.  
We can only be moved by such exemplarity.  
The air resistance after 20 minutes in the flute is excellent and confirms the potential of this 1996 which will still accompany us for another ten years.

### Taste analysis

The initial impression on the palate is firm, and the effervescence immediately relaxes this sensation with its soft and creamy crackling. We benefit from a strong wine body, a measured vinosity and an extraordinary texture because perfectly silky.  
Lively and tense, upright, this wine is also tight and full.  
Perfectly sculpted from initial impact to finish, it creates a lively feeling of purity.

### The final

The finish happily prolongs this feeling.  
With excellent persistence (more than 12 seconds), it is a continuation and offers delicate aromas of lemongrass.

### Verdict

It is a perfectly mastered expression of the complicated 1996 vintage. Tense, pure, complex and mature, this wine will last another decade without disappointing.  
The nobility of its aromas and the finesse of its texture rank it among the great names of the appellation.

### Serving and food pairings

This Cuvée is best served at 10 degrees in an ample flute in order to enjoy its full expression.  
It can be enjoyed as an aperitif, on its own or with a great Parmesan, truffle pecorino or truffle butter sandwiches.  
Oysters (open sea), large shellfish (lobsters, lobsters), a salad of lemony shellfish, or more simply a one-sided bass as well as the roast squab.

Dosage: 0 g/l - 1st fermentation: Inox  
- Malolactic: Yes  
- Monocru: Cuis  
- Harvest: 100% 1996