

Rosé de Blancs

BRUT – 1^{er} Cru

« A very crispy champagne »

Our house dares fantasy and brings a touch of color to a range renowned for generations for its Blanc de Blancs champagnes. Don't worry, you will find in this wine the Pierre Gimonnet et Fils signature, drawn by purity, freshness and elegance.

How to make a rosé without changing our style? In fact, this wine is mostly vinified with chardonnay and a hints of pinot noir to give a light pink colour and to add berries fresh fruit flavours. That means, this cuvée looks like a "Blanc de Blancs" but it's not one.



BLEND 251 (base 2022)

GRAPE VARIETIES

94 % Chardonnay from Côte des Blancs
6 % Pinot Noir from Montagne de Reims

TERROIRS

Chardonnay

26 % **CHOUILLY** Grand cru « Montaigne » jeune
22 % **CRAMANT** Grand Cru « Buissons jeune », « Bateau » et « Gros mont »
5 % **OGER** Grand cru « Champs Néron », « Noël »
25 % **CUIS** 1er cru « Croix-Blanche », « Roualles »
8 % **VERTUS** 1^{er} cru « Justices » et « Faucherets »
8 % **VILLENEUVE** 1^{er} cru « Migraine »

Pinot noir

6 % **BOUZY** Grand cru

VINIFICATION

Grapes harvested manually, split pressing
Cold settling
Temperature controlled alcoholic fermentation
Malolactic fermentation
Stainless tank for 6 to 8 months on lees for the Chardonnay
Cold stabilization (-4°C) and filtration on clay
Blended Rosé

BOTTLING

14 april 2023

AGEING IN BOTTLE

for 18 months on lees

DISGORGEMENT

3 month before shipping

DOSAGE

5 g/L de sucre

PRODUCTION

22.232 bottles and 1025 magnums