

# Pierre Gimmonnet & Fils

NEW VINTAGE RELEASES EP



ARMITWINES

Exclusive UK importer



# Pierre Gimonnet & Fils

The brilliance of good Grower Champagne is inarguable, it is the pursuit of true artisans, prioritising quality over yields. The best grower Champagnes possess charisma and complexity in abundance – and can be the equal of any wine in the region. We are proud to represent one of the very finest producers in this category: Pierre Gimonnet & Fils.

The Gimonnet House put down its roots in these terroirs more than two centuries ago, the oldest parcels were planted in 1911, in the heart of the Grand Cru de Cramant. Over 50% of their vineyards are over 50 years old, while 80% of their Grand Cru parcels were planted more than 45 years ago.

*“In the Gimonnet family we are still farmers at heart. We are firmly convinced that owning vineyards is the fundamental condition for mastering the creation of our wines.”*

Didier Gimonnet

Gimonnet’s wines are ultra clean, crisp and fresh. Vibrant wines, imbued with tremendous energy. They are all 100% Chardonnay, Blanc des Blancs, and only see stainless steel to allow their mineral purity to shine. They are stunning, whether savoured in isolation or paired with anything from seafood – ceviche or sashimi would be perfect – to cheese or even creamy pasta dishes.

We are delighted to offer the new releases En Primeur, and we strongly encourage you to order them as soon as possible, for delivery just in time for the Christmas season.



## What is Spécial Club?

The Spécial Club was created in 1971 by a select band of 12 grower-producers, now known as the Club Trésors de Champagne. Their mission: to promote Champagne produced from 100% estate-owned grapes from the very best vintages. This is best thought of as a Burgundian approach to Champagne: small estates producing terroir-expressive Champagne from estate-owned fruit.

# Oenophile Non Dosé

## 2008 Brut Nature Millésimé

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Oenophile is a creation from the Gimmonet family that beautifully expresses their terroir, winemaking, and incomparable style. Oenophile is best known for being “non dosé”, made with no additional sugar – ‘no artifice’, says Didier. This creates a pure and precise wine, as savoured straight from the wine cellar.

The Oenophile uniqueness also comes from the vineyards: the blend is composed of grapes from the single vineyard plots where the Grand Crus Chouilly and Cramant fruit also come from. This vinification style is the Gimmonet brothers’ signature, for they are masters at blending and expressing their sites.

The 2008 vintage is one of the best in the last two decades. The wine is open and complex, and after 10 years of ageing on its lees, it has a mature character of truffle and sweet spice, along with a touch of delicate brioche and ginger biscuit. The palate is precise and long, with its refined, saline, and mineral texture confirming the ‘Gimonesque’ winemaking style. This is an idiosyncratic and gastronomic Champagne at its best.

£270.00 per 6x75cl IB En Primeur  
Available from early autumn.



## SPECIAL CLUB

### 2016 “Grands Terroirs de Chardonnay” Extra-Brut Millésimé

*“Gimmonnet’s champagnes are quintessential examples of the northern Côte des Blancs”*

Peter Liem, Champagne expert & author

The epitome of old vine Blanc de Blancs, this 100% Côte des Blancs Champagne is a delicate blend of Chardonnay coming from three distinct terroirs: 58% Cramant Grand Cru, 27% Chouilly Grand Cru and 15% Cuis 1er Cru in 2016.

The grapes for this cuvée come from some of the oldest vines of the house, with plots dating as far back as 1911. After spending 5 years on lees, this will be disgorged three months prior to shipping, resulting in a complex wine with a long drinking window ahead of it. Moreover, the small percentage of Cuis in the blend adds a touch of freshness, the signature of Pierre Gimmonnet’s house.

Spécial Club is a cuvée with a superb structure, and silky texture, full of finesse and elegance. The 2016 vintage will require some extra cellaring to deliver its full potential, and those who have the patience to wait a few more years will be rewarded! We strongly recommend securing some at this special En Primeur price as quantities are strictly limited.

£245.00 per 6x75cl IB En Primeur  
Available from early autumn.



# Cuis 1er Cru

2018 Spécial Club Extra Brut

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*"The Gimmonnet brothers are signing a real coup to bottle the 1er cru Cuis as a special club, bringing their range to 5 wines under the special club bottling. Classic Cuis profile with tension and freshness, the real difference to the brut NV is the voluptuous texture, alongside more concentration and creaminess balancing the wine."*

Nicolas Clerc MS, Armit Wines

The 2018 marks the first time that Gimmonnet created a Special Club made from 100% Cuis 1er cru. Cuis is the cradle of Gimmonnet, with 50% of their vines located in this village.

This bottling is a blend of several plots from the village of Cuis but mainly from a place called "Croix Blanche". This 4.35-hectare plot is located just behind the house which represents the signature of the Gimmonnet house style, with unmistakable freshness, liveliness and elegance.

Bottled in May 2019, it went on to spend an extra four years on lees, adding extra complexity and a more robust flavour profile.

The non-vintage has been made for over 100 years, making this an exciting new addition to the Gimmonnet portfolio and a must-have for collectors of Champagne.

£246.00 per 6x75cl IB En Primeur  
Available from early autumn.



# SPECIAL CLUB

## 2016 Chouilly Grand Cru

*"A very classic and chic Chouilly, marzipan, delicate roasted hazelnuts and pistachio. The distinctive floral character of the cru brings elegance and charm. The palate is delicate, fresh, saline and vivid, a classic vintage to enjoy straight away but to keep as well."*

Nicolas Clerc MS, Armit Wines

This vintage of Chouilly Grand Cru is the archetype of Blanc de Blancs Champagne: fine and delicate with a creamy palate. Chouilly is one of the most northern villages of the Côte des Blancs. It's worth noting that the microclimate of Chouilly is warmer than the neighbouring village of Cuis, tempered by the Marne River.

As Peter Liem explains, "the wines of Chouilly are marked by a broad build and creamy richness... The Chardonnay from this village can yield expansive and voluptuous wines with a forward ripeness and structure." The fruit in 2016 comes exclusively from Mount Aigu, where the vines were planted in 1951. The wine is 100% Blanc de Blancs and was bottled in April 2017. Since then, it spent more than 5 years on the lees for complexity and will be disgorged three months prior to shipping.

A joy to drink, it shows delicious orange notes with a graceful silky finish. There is a great deal of pleasure to be had here, but for this to truly show its hand we suggest giving this a few years in the cellar. More, given the reduced yields in 2016, the Grand Terroirs range comes in very limited quantities and we encourage you to secure a case en primeur.

£318.00 per 6x75cl IB En Primeur  
Available from early autumn.



# SPECIAL CLUB

## 2016 Oger Grand Cru

*"The more concentrated and muscular of the Gimmonnet cru, riper, stronger, and more concentrated. The palate is dense but balanced, with a gastronomic approach to this wine, which will benefit from time in the bottled."*

Nicolas Clerc MS, Armit Wines

The Oger Grand Cru is the only Gimmonnet champagne coming from the south of the Côte des Blancs, and it stands out for its natural power and mineral expression with smoky, graphite and flinty notes. This wine has been on lees for over 5 years since it was bottled in April 2017, and will be disgorged 6 months before shipping.

With 12 hectares of Grand Cru, this is the purest terroir expression from the Gimmonnet house, displaying the opulence of the terroir in the south of the Côte des Blancs. Nevertheless, the Gimmonnet philosophy has always prioritised harmony over intensity, so the Oger maintains an impeccable balance whilst also delivering richness and volume.

With considerably smaller quantities than other crus, this is an essential purchase for fans of Champagne. Perfect to leave ageing in the cellar while savouring the other Special Club releases.

£318.00 per 6x75cl IB En Primeur  
Available from early autumn.



# SPECIAL CLUB

## 2016 Cramant Grand Cru

*"A unique and complex jewel in the Champagne crown"*

Decanter

The Cramant Grand Cru is one of Gimmonnet's favourites from the Special Club selection. The vineyards from this unique terroir range from 40 to over 100 years old and are considered some of the greatest villages of the Côte des Blancs.

The region produces one of the finest Blanc de Blancs in Champagne. The name Cramant literally means "chalk mount", but there are in fact subtle variations from vineyard to vineyard, with layers and streaks of clay as well. The best sites benefit from Cramant's east-facing amphitheatre, which is bathed in sunshine for most of the day.

In 2016, the harvest took place between the 22nd and 27th of September. The wine was bottled in April 2017 and was kept on lees for over four years for additional complexity. It will be disgorged three months before shipping.

The unique silky texture, elegance, and depth of the 2016 Cramant are exceptional, making it a serious Champagne to lay down in the cellar. This will continue to develop added complexity until 2040 and beyond.

£345.00 per 6x75cl IB En Primeur  
Available from early autumn.





# MILLÉSIME DE COLLECTION

2009 Vieilles Vignes de Chardonnay

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*“The style of Gimmonnet is built on freshness and elegance on the one hand, and an intense but refined fruit which is always intertwined with the chalky minerality of the top terroirs the domaine cultivates. Champagnes from Gimmonnet can age terrifically well.”*

Stephan Reinhardt, Wine Advocate

The 2009 vintage for champagne was exceptionally good, and the results were rich, ripe orchard fruit reflecting the warm year, with enough acidity to keep the wine balanced for years to come. The 2009's blend hails from the hallowed Grand Cru terroir of Cramant, balanced with Grand Cru fruit from Chouilly and a dash of Cuis 1er Cru for freshness.

It's no secret that large formats of Champagne age beautifully, so the house has decided to exclusively bottle this in magnums. This excellent 2009 has a stylish palate, with a delicate mousse that is round and creamy in texture, length and precision. This is a focused and linear wine, with a truly memorable finish. Stephan Reinhardt writes that “champagnes from Gimmonnet can age terrifically well” and we couldn't agree more. We suggest securing a few cases of the 2009 to keep in the cellar for your most special occasions.

£314.00 per 3x150cl IB En Primeur  
Available from early autumn.  
*Bottled exclusively in Magnums.*





## Contact Us

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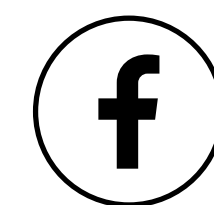
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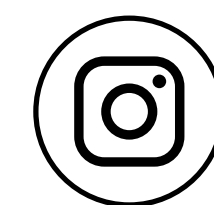
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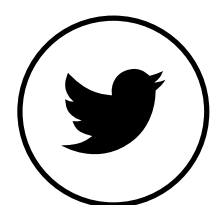
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