

2005 Millésime de Collection

Champagne Pierre Gimonnet et Fils , Champagne Wine Region,
France

Product details

Vintage:	2005	Drinking:	Now 2030
Producer:	Champagne Pierre Gimonnet et Fils	Alcohol:	
Region:	Champagne Wine Region	Variety:	Chardonnay
Country:	France		

Tasting notes

Pale gold in colour with delicate floral notes and lemon zest on the nose. Delicately honeyed fruits with a nutty background and lifted citrus notes on the palate, with layered flavours and underlying stony minerality. A very refined palate with poise, structure and depth ? the excellent mousse and crisp acidity add to the texture - with incredible length on the finish.

About the producer

Overseeing 28 ha of vineyards exclusively planted with Chardonnay, Didier and Olivier Gimonnet are carrying on the family tradition of crafting superb Blanc de Blancs. The House has mastered the Chardonnay grape like no other producer by creating a non-vintage Brut of remarkable purity and a range of distinctive vintage Blanc de Blancs that explore the variety of the grape and the exceptional terroir. Even their Rosé continues to be an ode to Chardonnay, accounting for almost 90% of the blend. Their ethereal, elegant and extremely long-lived Champagnes are simply a must-have for any Champagne lover.

