

2005 Special Club

Champagne Pierre Gimonnet et Fils , Champagne Wine Region, France

Now 2025

Champagne blend

Product details

Vintage: 2005

Champagne Pierre

Producer: Gimonnet et Fils

Region: Champagne Wine

Region

Country: France

Tasting notes

With 87% of the Special Club 2005 grapes sourced from two of Gimonnet?s Grand Cru vineyards, this is a beautifully balanced cuvee with great depth, structure and minerality. Delicate floral aromatics and nutty notes on the palate, a fine mousse and with the classic Gimonnet freshness on the finish achieved by the final portion of grapes from the 1er Cru Cuis vineyard. Extremely elegant and with great longevity.

Drinking:

Alcohol:

Variety:

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.

