

2006 Millésime de Collection

Champagne Pierre Gimonnet et Fils , Champagne Wine Region,
France

Product details

Vintage:	2006	Drinking:	2017
Producer:	Champagne Pierre Gimonnet et Fils	Alcohol:	
Region:	Champagne Wine Region	Variety:	
Country:	France		

Tasting notes

Purity, bright vibrancy and focused definition belie this Champagne's age. This is beautifully crafted, seamless blend of apple and fig, undercut by lemon and pink grapefruit. It has a brilliant brushstroke of chalky minerals which linger on the finish. For something so delicate and nuanced, this has a remarkable character which has benefitted from its magnum bottling.

Presented in a special gift box.

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.

