

## 2008 Oenophile Non Dosée 'Late Disgorged 2021'

Champagne Pierre Gimmonnet et Fils , Champagne Wine Region,  
France

### Product details

<b>Vintage:</b>	2008	<b>Drinking:</b>	2022 2030
<b>Producer:</b>	Champagne Pierre Gimmonnet et Fils	<b>Alcohol:</b>	12.50%
<b>Region:</b>	Champagne Wine Region	<b>Variety:</b>	Chardonnay
<b>Country:</b>	France		

### Tasting notes

"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, gastronomic and chic Champagne at its best."

Armit Wines

Special En Primeur price. Landing in December.

### About the producer

Overseeing 28 ha of vineyards exclusively planted with Chardonnay, Didier and Olivier Gimmonnet 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.

