

## 2010 Special Club

Champagne Pierre Gimonnet et Fils , Champagne Wine Region,  
France

### Product details

<b>Vintage:</b>	2010	<b>Drinking:</b>	2017
<b>Producer:</b>	Champagne Pierre Gimonnet et Fils	<b>Alcohol:</b>	
<b>Region:</b>	Champagne Wine Region	<b>Variety:</b>	
<b>Country:</b>	France		

### Tasting notes

Gimonnet's Special Club is a blend of the best of each vintage with the aspiration of creating an elegant style that's greater than the sum of its parts. It is built on the oldest vines in the Cote des Blancs, including those planted by Didier's Grandfather in 1911. It is impossible not to attach a huge sentimentality to this wine when one considers the history witnessed by these vines. The 2010 has incredible tension and energy. Brisk citrus, floral and mineral notes abound in this expressive Champagne that is the ideal partner to oysters. Long, layered and very special indeed.

**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.

