

2016 Gastronome 1er Cru

Champagne Pierre Gimonnet et Fils , Champagne Wine Region,
France

Product details

| | | |
|------------------|-----------------------------------|------------------|
| Vintage: | 2016 | Drinking: |
| Producer: | Champagne Pierre Gimonnet et Fils | Alcohol: |
| Region: | Champagne Wine Region | Variety: |
| Country: | France | |

Tasting notes

In this cuvée we have produced fine small bubbles by adding a lower amount of sugar during the bottling period, so the internal pressure after fermentation in the bottle will be lower. This method produces finer bubbles and does not disturb the palate or taste buds. In fact the bubbles are gentle and smooth giving a creamy texture. This champagne is a perfect aperitif which will blossom throughout the meal and surprise your guests with its beautiful freshness and elegance.

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.

