

Cuis 1er Cru

Champagne Pierre Gimonnet et Fils , Champagne Wine Region, France

Product details

Vintage:		Drinking:	Now Now
Producer:	Champagne Pierre Gimonnet et Fils	Alcohol:	
		Variety:	Chardonnay
Region:	Champagne Wine Region		
Country:	France		

Tasting notes

Beautifully pure, floral nose. On the palate a racy, energetic feel with nuances of stone fruit, acacia, brioche and underlying minerality. Lovely purity and vitality run like a vein through the wine, which has a long, crisp, slightly nutty finish. Exemplary Blanc de Blancs and great apéritif style.

Deliciously precise with high toned citrus fruit providing thrilling focus and definition. White flowers and crisp apple join chorus making this supremely refreshing as well as exceedingly moreish. This really speaks of the character of Cuis – the heart and soul of Gimonnet’s vineyard holdings.

Armit Wines

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.

