

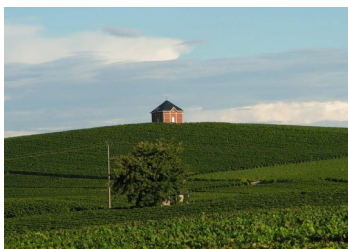
Pierre GIMONNET

Cuis

champagne-gimonnet.com



Didier Gimonnet



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France

CHAMPAGNE
Côte des Blancs

OVERVIEW

"For many years Gimmonnet was exclusively a matter of northern Côte des Blancs, and particularly of a small circle radiating out from Cuis. Recently Didier has added parcels in Oger and all the way down in Vertus. This of course is good, but it creates a challenge: how to adapt the recipe with all these new foreign ingredients.

He's like a chef who takes you back into the kitchen and not only shows you what's in his pantry but also lets you taste each individual ingredient that goes into his sauces..... The beauty here is in the pride and candor of the gesture: here is what we have to work with, here is how we think of combining these things.

The majority of Gimmonnet's vineyards are more than 40 years old, the oldest parcel is almost 100. "For me, we must have concentration, but also balance, elegance, and harmony," says Didier. This is more than just word wash for him. He's constantly challenged by callow journalists for his views on yields and ripeness. And he goes on making his lovely wines, which have all the density they need and no more."

—Terry Theise

Varieties: Chardonnay,
Pinot Noir

Total Acreage:
69 acres (40 acres in 1^{er}
Cru Cuis & Vertus, and
29 in Grands Crus Cra-
mant, Chouilly & Oger)

Average Production:
21,000 cases

WINES

Pierre Gimmonnet & Fils 1^{er} Cru Cru Brut NV -also available in 375ml

CORE LIST "Cleverly endowed with riper reserve wines; it's zingy and minty and "aerial," as [Didier Gimmonnet] puts it...surprisingly stylish, albeit incisive and tensile"

—TT

Pierre Gimmonnet & Fils 1^{er} Cru Fleuron Brut

The main vintage wine of the estate. "Hawthorne, sweet-hay aromas; incipient nuttiness, with spices and apples; chalky brilliance aligned to concentrated green-tea and spring onion." —TT

Pierre Gimmonnet & Fils 1^{er} Cru Cuvée Gastronomer Brut

"The idea is to be more food-friendly by dint of the gentler mousse. I just like the wine. Indeed, I think it's among the few best values in this offering. This gives both richness and precision, power and articulation, intensity and transparency." —TT

Pierre Gimmonnet & Fils 1^{er} Cru Cuvée Oenophile Brut

"This is the Fleuron *without dosage*. See what sugar does, when it isn't there. If you desire a bone-dry Champagne, this will give you quite a ride among its piney herbal fennelly depths. Iodized and streamlined." —TT

Pierre Gimmonnet & Fils 1^{er} Cru Special Club Brut

"Showing a rich, classy aroma; this will be wonderful, especially for lovers of filigree, pointillist articulation, rendered with determined length and ultraviolet penetration...yet notice the absurdly long tertiary finish. Serious stuff" —TT

Pierre Gimmonnet & Fils 1^{er} Cru Paradoxe Brut

A blend of Pinot Noir from Aÿ and Mareuil, and Chardonnay from Chouilly. "This is salty and firm, chalky and with a taut fruit. This isn't merely some *recherché* gimmick, you know: this is really wonderful champagne." —TT

ACCOLADES

Gimmonnet is a great source for racy, elegant wines that express the energy and focus of Cuis. All of the Gimmonnet Champagnes are 100% Chardonnay, with the exception of Paradoxe. The wines are aged in stainless steel and go through full malolactic fermentation. Dosage was done with liqueur made from the estate's 2002 vintage Champagne and cane sugar. —Antonio Galloni, *The Wine Advocate*