

## 2009 Millésime de Collection

Champagne Pierre Gimmonnet et Fils , Champagne Wine Region,  
France

### Product details

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<b>Vintage:</b>	2009	<b>Drinking:</b>	Now 2025
<b>Producer:</b>	Champagne Pierre Gimmonnet et Fils	<b>Alcohol:</b>	12.50%
<b>Region:</b>	Champagne Wine Region	<b>Variety:</b>	
<b>Country:</b>	France		

### Tasting notes

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"A superb, layered and complex nose. Fully open with hazelnut, roasted almonds and fresh dough character. Confit orange zest and spice is add further complexity to this enticing bouquet. A Stylish palate, with a delicate mousse is round and creamy in texture, length and precision. This is a focused and linear wine, truly memorable finish that lasts an age! To enjoy towards the end of the year but can easily last 20 years if required."

**Armit Wines**

### About the producer

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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.

