

2015 Special Club, Grands Terroirs de Chardonnay

Champagne blend

Champagne Pierre Gimonnet et Fils , Champagne Wine Region, France

Product details

Vintage: 2015

15 **Drinking:**

Alcohol:

Variety:

Producer:

Region:

Champagne Pierre Gimonnet et Fils

Champagne Wine

Region

Country: France

Tasting notes

"Disgorged in April 2021, the nose is discreet and shy. A distinguished mineral and floral character appear, providing a precise and racy identity. The palate is accessible with a creamy and saline texture that appears to perfectly balance the 'Gimmonesque' touch with tension and length. 2015 will prove to be an approachable vintage, to be enjoyed from 2022 but certainly has the potential to deliver a perfect glass of wine for the next decade."

Armit Wines

Reviews

"Very complex nose of citrus blossoms, floral honey and brioche with a hint of fresh mushroom. Really concentrated, but so incredibly focused and precise, this is a masterpiece of chardonnay elegance! Very long and extremely mineral finish that lights up the sky like fireworks. A cuvée of wines from the Grand Cru villages of Cramant (60%) and Chouilly (26%) with wine from the 1er Cru village of Cuis (14%), the oldest vines dating back to 1911 and 1913. Drink or hold."

96 points, James Suckling

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.

