

## 2018 Gastronome 1er Cru

Champagne Pierre Gimmonnet et Fils , Champagne Wine Region,  
France

### Product details

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<b>Vintage:</b>	2018	<b>Drinking:</b>	
<b>Producer:</b>	Champagne Pierre Gimmonnet et Fils	<b>Alcohol:</b>	
<b>Region:</b>	Champagne Wine Region	<b>Variety:</b>	
<b>Country:</b>	France		

### Reviews

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"Cooked apples and pears with some chalk and stones on the nose, following through to a medium body with a rounded texture. Soft, yet freshness. Easy. Dosage 5g/L. Disgorged in April 2022. Drink now."

**James Suckling**

### 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.

