

Rosé de Blancs

Champagne Pierre Gimmonnet et Fils , Champagne Wine Region, France

Product details

Vintage:		Drinking:	Now Now
Producer:	Champagne Pierre Gimmonnet et Fils	Alcohol:	
Region:	Champagne Wine Region	Variety:	Champagne blend
Country:	France		

Tasting notes

This is the first Rose from Champagne Pierre Gimmonnet which is produced using 12% of Pinot Noir from Bouzy; the remaining 88% is a blend of Chardonnay grapes from 4 Grand Cru and 1 Premier Cru vineyards. Pale salmon pink with a very fine mousse. Delicate red berry flavours with a core of minerality, a finely-textured palate and a backbone of crisp acidity. Very pure, linear and elegant.

About the producer

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.

