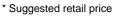


PIERRE GIMONNET & FILS

\$63.00*





1er cru Gastronome 2014

	Product code	766305
i di di	Format	6x750ml
	Listing type	Open
Ĺŏ	Status	Unavailable
	Type of product	Sparkling wine
	Country	France
Ø	Regulated designation	Appellation origine controlée (AOC)
9	Region	Champagne
9	Subregion	Côte des Blancs
	Appellation	Champagne
O	Classification	1er cru
#**	Varietal(s)	Chardonnay 100 %
(Y	Colour	White
۵	Sugar	Brut
	Closure type	Cork

ABOUT THIS WINERY

The Gimonnet family has been growing vines in Champagne since 1750. In 1935 Pierre Gimonnet, grandfather of current owners Didier and Olivier, began producing champagne in the village of Cuis. Didier takes a great deal of pride in the fact that he blends his Grand Cru fruit with the 1er Cru wine from Cuis, making truly great wine available at a reasonable price.

They produce quintessential Blanc de Blancs. The wines are beautiful!

TASTING NOTES

La Cuvee Gastronome expresses the complexity and richness of the vintage along with the crisp freshness of the non vintage. This cuvée's fine bubbles offer a beautifully creamy palate to complement a meal, serve as an aperitif, or enjoy on its own. The wine blossoms throughout the meal showcasing its freshness and elegance.

- 93 Points -Wine Spectator

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