

PIERRE GIMONNET & FILS Brut Oenophile 2008



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96 POINTS

A very rich Blanc de Blancs champagne that doesn't taste bone-dry, thanks to the stunning harmony. Tons of dried pear and apple character is married to a wonderfully creamy and silky palate, the chalky minerality building beautifully at the long, refined finish. A cuvée based on wines from the Grand Cru villages of Chouilly (one third), Cramant (one third) and Oger (10%), plus the 1er Cru villages of Cuis (20%) and Vertus (2%).

À propos de James Suckling

JamesSuckling.com reflects my three decades of experience as a journalist and a wine critic through the tasting notes, videos, blogs, and events. This website focuses on the great wines of the world including Italy, Bordeaux, Champagne, Australia, New Zealand, California, Chile and Argentina. We are always expanding our coverage. If you have a passion for food, wine, cigars or other good things in life, this is a website for you!



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