



TRIALTO

Wines of People, Place and Time*

PIERRE GIMONNET & FILS

Brut Rosé de Blanc N/V



92 POINTS

“ Didier, part of the third generation of the Gimonnet family, oversees the winemaking of their family winery, based in Cuis, in the heart of the Côtes de Blancs. This wine, like all of their chardonnay-centric wines, is laser focused. According to Didier, he wants a rosé that tastes like a blanc de blancs with colour. "Powerful chardonnay." It certainly succeeds. This bottling sources fruit from Cramant, Oger, and Chouilly, adding 5% Bouzy still pinot noir. This pale-hued rosé champagne is as light as a rosé champagne can be, with tight wild strawberry, subtle raspberry, pink florals, crisp green apple, white grapefruit rind, and subtle fresh green herbs, along a sleek and narrow palate. As always, this tastes the most chardonnay a rosé champagne can be, and is so very singular and charming for it. Enjoy, liberally, if you love chardonnay but want to pair it with wild mushrooms / salmon canapés. ”

PG
 CHAMPAGNE
Pierre Gimonnet & Fils



About Gismondi on Wine

Anthony Gismondi is one of North America's most influential wine critics. Both a writer and broadcaster he is currently in his 25th year as wine columnist at the Vancouver Sun where his twice weekly wine columns and videos are seen by one million readers a week. His comprehensive and busy wine review website www.gismondionwine.com features over 20,000 tasting notes and attracts over a half million visitors a month from some 70 countries. He is also the co-host of the longest running, weekly, wine and food show in Canadian radio: The Best of Food and Wine. The show airs in prime time every Thursday evening from 6-7pm Pacific on CISL 650am.

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