

PIERRE GIMONNET & FILS *Brut Rosé de Blanc N/V*

PG CHAMPAGNE Pierre Gimonnet

JEB DUNNUCK

92 POINTS

A medium salmon color, the NV Champagne Rosé De Blancs Brut is based on the 2016 vintage and is almost entirely Chardonnay, with 8% red wine of Pinot Noir added from the Grand Cru village of Bouzy. The wine opens to a perfume of cantaloupe, honeysuckle, pastry dough, and grapefruit zest, and it's chalky in its texture through the palate, with an ease and approachability that are quite charming while feeling fully dry. This is a very pretty wine to enjoy over the next 6-8 years, although I like it where it is now.

About Jeb Dunnuck

The JebDunnuck.com website is a subscription based, bi-monthly publication dedicated to providing cutting-edge, independent commentary and reviews on the top wines and wine regions of the world. While my core editorial focus is to cover Southern France, Bordeaux, California and Washington, I also plan to give readers periodic articles on other world-class and emerging global wine regions, as well as in-depth coverage on the wine portfolios of top US importers.



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