



Jean-Luc Gimonnet
La Gnette
Millésime 2008
Premier Cru
Parcellaire

Extra Brut
Chardonnay 100%
Côte des Blancs - Cuis Premier Cru

Risotto Pasta Fish Cheeses

Visual analysis

The presentation evokes serenity and maturity.

The color appears almost golden, accompanied by light greenish reflections. The effervescence is slow, regular and feeds a thin bead of foam.

Olfactory analysis

The first nose is complex and refined. We immediately distinguish a pastry character as well as a mineral and "citrus" sensation. Grapefruit, butter, shellfish and honey are mixed to produce a true olfactory delight.

After aeration, the biscuit, almond oil, fresh hazelnut and melted butter add depth.

Elegance and refinement are the keywords!

Taste analysis

The initial impression on the palate is frank and caressing.

The effervescence is particularly elegant then the beautiful vivacity of the wine is the leitmotif of the tasting, all in fluidity and savory finesse.

We are struck by the great coherence of the whole that generates a feeling of purity, embellished with iodized notes.

The final

The finish is long (about 10 seconds) and above all extremely savory and mineral.

Salivation is very important and leaves us with a chalky feeling.

Verdict

This 2008 vintage has now reached maturity. Its elegance, purity, lace-like structure and vibrant finish make it the very embodiment of a Blanc de Blancs Champagne – and, quite simply, a great Champagne.

Serving and food pairings

We recommend serving this exceptional Champagne at 8–10°C, in a tulip-shaped flute to allow its full aromatic expression to unfold.

It pairs beautifully with fish dishes of greater depth and aromatic complexity: oven-roasted monkfish with citrus and fennel, a creamy shellfish risotto, or fresh pasta with a white gurnard ragù scented with lemon thyme.

Its saline finesse also finds natural harmony with baked preparations such as turbot with new potatoes and Taggiasca olives, or sea bass in a salt crust with a delicate herb butter emulsion.

As for cheese, this Champagne resonates gracefully with aged goat's cheeses, but also with more intense cow's milk varieties such as Comté, well-aged Parmigiano Reggiano, or a bold blue cheese.

Dosage: 3 g/l

- 1st fermentation: Inox 100%
- Malolactic: yes
- Monocru: Cuis
- Single Parcel: La Gnette
- Harvest: 100% 2008