



Jean-Luc Gimmonnet La Gnette 2008 Blanc de Blancs Extra Brut Premier Cru

Extra Brut
Chardonnay 100%
Côte des Blancs - Cuis

Shellfish Seafood pasta Grilled fish Fish oven Fish with sauce Goat cheese

Visual analysis

The color appears lemon yellow, almost golden, accompanied by light greenish reflections. The effervescence is slow, regular and feeds a thin bead of foam. The presentation evokes serenity and maturity.

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 rapeseed 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. After ten minutes in the flute, the expression is very stable, which bodes well for the conservation potential of this vintage.

Taste analysis

The attack on the palate is frank, light, caressing, in short: aerial. 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. This arachnid structure suggests lace and the marine world.

The final

The finish is long (about 10 seconds) and above all extremely savory and sharp. Salivation is very important and leaves us with a chalky feeling.

Verdict

This Champagne, from a fresh vintage with remarkable liveliness, is now reaching early maturity. Its elegance, purity, lace structure and final freshness make it the archetype of Champagne Blanc de Blancs and more simply of a great Champagne.

Serving and food pairings

This exceptional Champagne should be served between 8 and 10 ° C in a flute with a fairly large glass. It will pair well with lemon grilled fish, crab toast, grilled shrimp with Kampot pepper or excellent goat cheeses such as Selles-sur-Cher, Valençay or Pouligny-Saint-Pierre. Ideally, you dare to present it on a monkfish tail with a mandarin sabayon.

