



The Gimmonnet family has been growing vines in Champagne since 1750. In 1935 Pierre Gimmonnet, grandfather of current owners Didier and Olivier, began producing champagne in the village of Cuis.

Didier and Olivier own 30 hectares in total; 16 hectares are Premier Cru from the village of Cuis. A high percentage of their vineyards are Grand Cru - 12 hectares in total, spread across the villages of Cramant, Chouilly, Oger and Ay. The Grand Cru vineyards have an average age of 40 years. Didier takes a great deal of pride in the fact that he blends his Grand Cru fruit with the 1er Cru wine from Cuis, making truly great wine available at a reasonable price. It would be significantly more profitable, though less noble, to bottle the Grand Cru fruit as stand alone wines.

All the Pierre Gimmonnet wines go through primary and malolactic fermentation in stainless steel tanks. Reserve wines are stored in bottle as opposed to tank, which is the norm in Champagne. This is done to slow down the evolution process and maintain freshness.

Gimmonnet produces quintessential Blanc de Blancs. The wines are beautiful!

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